カレー 華麗なる食卓

～Addicted to curry～

ふなつ一輝

監修/森枝卓士(食文化研究家)

1

…魔の天使とキーマ・マタール

仲の人使とキーマ・マタール

華麗なる食卓

カレー

~Addicted to curry~

ふなつ一輝

[illegible] Japanese or live in Japan,you must love c[illegible]ods.
[illegible]d Table 'is the comic reconfirm the wonde[illegible]stence.
The hero of this story is Koenji Makito.
[illegible] a cook of curried foods and has a wond[illegible]
The heroine is Sonezaki Yui.
[illegible] is a high school student and cute scatt[illegible]
[illegible]s direct your attention to their "Splend[illegible]

カレー

華麗なる食卓

~Ad[illegible] to curry~

Sonezaki Yui
Birthdate October 10 1985
Height 155cm B79 W57 H80
Blood Type O
High School 1st Year
Toritsu Shinnei High School
Currently in Kendou club

AH!

ふなつ一輝

FUNATSU KAZUKI

監修/森枝卓士(食文化研究家)

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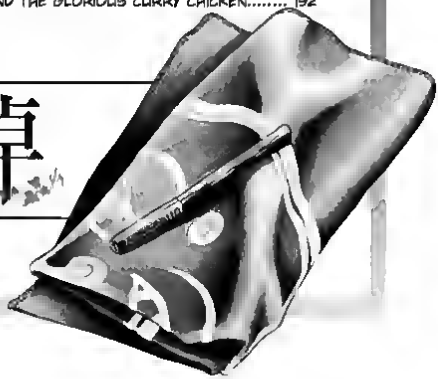
華麗なる食卓 カレー

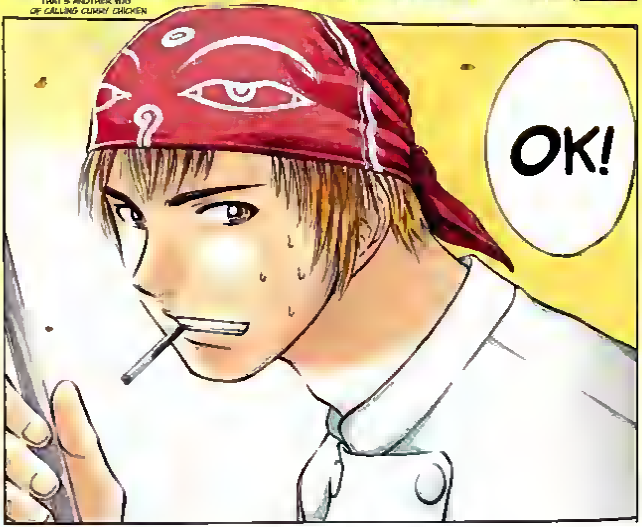
~Addicted to curry~

ふなつ一輝

名称 森枝 ふ（宣文化研究家）



THAT'S ANOTHER WAY OF CALLING CURRY CHICKEN



Chapter 1 Angel of Mine and Ground Beef Curry

A YANIME RELEASE

RAW PROVIDER: TEMPORAL
TRANSLATOR: CCCNNN
PROOFER: AMIEVIL
EDITOR: FINALPRO

CCCNNN'S NOTE:
ENJOY OUR NEW SERIES --> HOPE YOU GET "ADDICTED TO CURRY" >,> .. NO .. NOT THE FOOD ...... >__<

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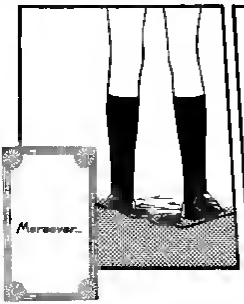
華麗なるカレー食卓

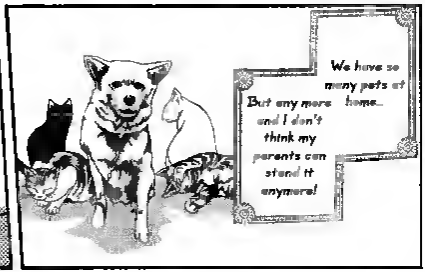
~Addicted to curry~

WHAT SHOULD I DO?

……

Once in a while a person will come face to face with a major decision…



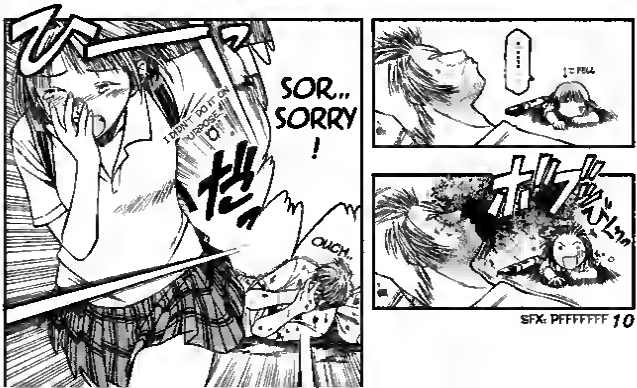


This time it's a human being...
カラーン

SUPPOSE I ABANDON HIM HERE...
WHAT IF SOMETHING HAPPENS...
NO...I CAN'T! I SHOULD BE A BIT HARSHER...
BUT...
.....
HN
THIS WAY HE CAN SURVIVE!
I KNOW! AT THE VERY! LEAST I CAN GIVE HIM SOME THING TO EAT! ALTHOUGH IT'S JUST BREAD AND RED TEA.

BOOOOM

CAN SLOWLY ROLLS AWAY



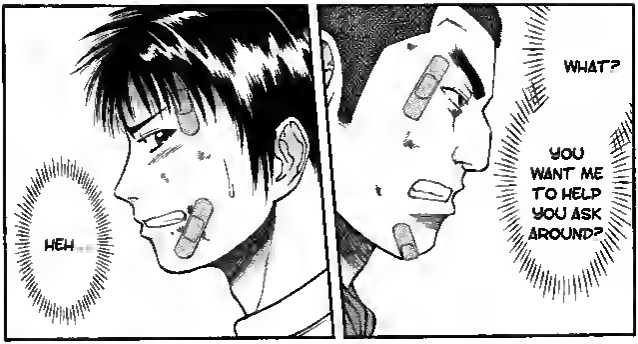
SFX: PFFFFFFF

!
THIS SCENT IS..
.....
SNIFF
SNIFF
SNIFF
SNIFF

AH — THAT SCARED THE HELL OUT OF ME...!
HUFF
MEOW
FROM NOW ON, IT'S BETTER TO JUST HELP OUT ANIMALS.
YEAH THAT'D BE BETTER
PHEW — IT'S SO HOT
.....
.....

VERY SOON, I WILL HAVE TO PART WAYS WITH THIS CURRY RESTAURANT
.....
THERE ONCE WAS A PERIOD OF HAPPINESS HERE.

AH...
YA YA...
CURRY HOUSE
COOKING
Ganesha
CURRY HOUSE...COO KING GANESHA...
EXCEL LENT
I'VE FINALLY FOUND IT!
HMMM
I THINK HE LIVES IN TOKYO
SEARCH-ING FOR SOMEONE...?

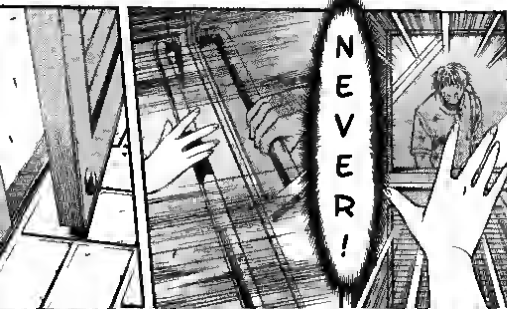

HEH...
WHAT?
YOU WANT ME TO HELP YOU ASK AROUND?

.....

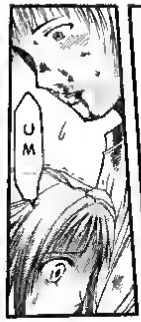
IF YOU HAVE TIME WHEN YOU GET BACK TO JAPAN LOOK ME UP YOU'RE WELCOME.
BUT NOT TOO WELCOME.
I'VE ALREADY BEEN IN TOKYO FOR THE PAST THREE MONTHS.
IF I'M IN A GOOD MOOD, I'LL KEEP AN EYE OPEN FOR YOU
OKAY, ALRIGHT! IN ANY CASE, AFTER I RETURN TO JAPAN I WILL CONTINUE RUNNING MY CURRY RESTAURANT IN TOKYO.

HAHAHAHA
THAT BASTARD ONLY TOLD ME THE NAME OF THE SHOP AND FORCED ME TO LOOK ALL OVER THE PLACE!!
SON OF A BITCH
LUCKILY, I'VE FINALLY FOUND IT!!

SFX: RAWWWRRRR



HE WILL KILL ME...
HE'S GONNA KILL ME!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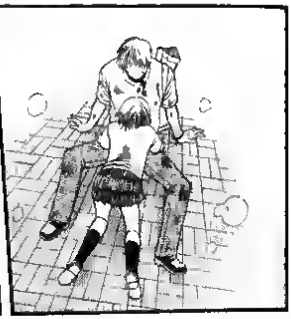


EX EXCUSE ME..

IS HE HERE?
THIS CURRY HOUSE. IS IT OWNED BY SONEZAKI SOUICHIROU? I'M HIS FRIEND...
MAYBE?

HE'LL USE VARIOUS METHODS TO TORTURE ME...
AND THEN HE'LL CREMATE MY CORPSE IN THE MOUN-TAINS TO CONCEAL THE EVIDENCE!!

HUH!?

AH! SO IT REALLY IS... THE GIRL WHO LEFT ME SOME BREAD JUST NOW!

DAD'S FRIEND !?

THANK YOU! IF YOU WEREN'T THERE, I'M AFRAID I WOULD HAVE STARVED TO DEATH!

I GOT HERE BY FOLLOWING YOUR SCENT

SO HE'S NOT HERE FOR REVENGE.

AH

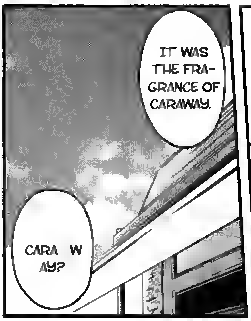
I WAS FORTUNATE TO HAVE YOUR ASSISTANCE!

AND HE'S NOT HERE TO KILL ME!!

Thonk goodn-ess...

I faintly smell the warm, sweet, and yet calming fragrance of caraway
"THANK GOODNESS" ? SAVING ME WAS THAT IMPORTANT FOR HER?
NOTE: CARAWAY IS A SPICE OFTEN USED IN CURRY DISHES
The girl before me, even as she was crying pea-sized tears smiled at me...
and seemed just like an angel----

HERE'S THE TOWEL!
AH! THANK YOU!
OH YEAH!! THIS FEELS SO GOOD!
IT'S HARD TO PICTURE SONEZAKI SAN HAVING SUCH A CUTE DAUGHTER LIKE YOURSELF! YOU LOOK NOTHING LIKE HIM!
YOU REALLY SURPRISED ME! YOUR NAME IS YUI RIGHT?
I'M MAKITO!
KOENJI MAKITO!

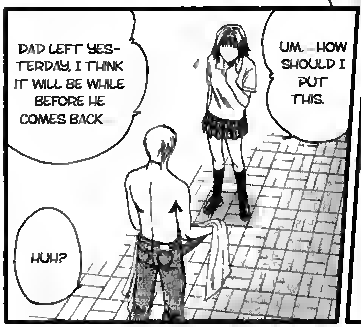

IT WAS THE FRAGRANCE OF CARAWAY.
CARA...WAY?

WAS IT A WEIRD SMELL?
NO. IT WASN'T!
IT'S NOT IT

JUST A BIT
LOOKING A BIT CLOSER, I THINK HE'S KINDA CUTE.

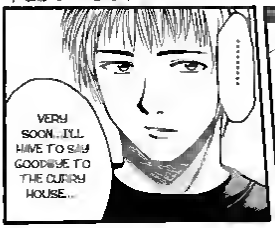
EH?
AH... BEFORE, WHEN YOU SAID YOU FOLLOWED MY SCENT HERE...

CARAWAY
IT IS SOMETIMES USED IN CURRY DISHES. SO I THOUGHT "MAYBE..."
CARAWAY...IS A SPICE THAT GIVES OFF A SWEET AND REFRESHING SCENT


DAD LEFT YESTERDAY. I THINK IT WILL BE WHILE BEFORE HE COMES BACK...
UM...HOW SHOULD I PUT THIS.
HUH?

BACK TO THE POINT. IS SONEZAKI-SAN HERE RIGHT NOW? CAN I WAIT FOR HIM HERE?

.....
THEN THE CURRY HOUSE...?
IT'S ALREADY IMPOSSIBLE TO KEEP IT IN BUSINESS.
IT WASN'T VERY POPULAR TO BEGIN WITH...AND THE CUSTOMERS SLOWLY DWINDLED
IN FACT, THIS SITUATION DIDN'T EXACTLY HAPPEN OVER-NIGHT...
BUT RECENTLY, IT HAS REACHED IT'S LIMIT...



WITH SONEZAKI'S CULINARY SKILLS, THERE SHOULD BE NO PROBLEMS, SO HOW DID THINGS END UP LIKE THIS?

CAN'T SUCCESSFULLY CONTINUE THE BUSINESS...?

ABOUT 5 YEARS AGO.

DAD ABRUPTLY DECLARED THAT HE WAS GOING TO SINGAPORE TO IMPROVE HIS TECHNIQUES OF COOKING CURRY.

HE'S A VERY STUBBORN PERSON. SO HE COMPLETELY MISUNDERSTOOD HIS FAMILY'S OBJECTIONS, AND LEFT ALL BY HIMSELF

LEAVING MOM AND MYSELF

EVEN SO, THAT IDIOT WHO LEFT FOR CURRY!
THAT CARELESS IDIOT WHO DOES WHATEVER HE FEELS LIKE, NEVERTHELESS, IS STILL MY FATHER WHOM I LOVE VERY MUCH...
HOW DID THINGS END UP LIKE THIS...
EVER SINCE I WAS LITTLE.
I'VE ALWAYS REALLY LIKED
I
REALLY
I WAS VERY HAPPY
HOW DID...
THE CURRY HE COOKED

.....
OW WW
AH...
SOR. SORRY...
...
SFX KO!!
KICK
HAHA...
IT'S NICE THAT YOU'RE OKAY AND FULL OF ENERGY TOO!
THAT KIND OF POWER WAS JUST ABOUT RIGHT!
YUI!
AH... YES.

HUH?
DO YOU...
UM YES!
EH?
GOING BACK TO THE TOPIC OF CARAWAY
LIKE CURRY?

ACCORDING TO HISTORICAL RECORDS, CARAWAY IS CONSIDERED ONE OF THE OLDEST SPICES.
EUROPEANS BACK THEN BELIEVED SPICES LIKE CARAWAY CONTAINED POWERS THAT FIRMLY CONNECTED PEOPLE TOGETHER WITH NATURE...
ALTHOUGH THIS COULD BE NOTHING MORE THAN SUPERSTITIOUS BELIEF...
.....
BUT IT TRULY HAS...
FIRMLY CONNECTED ME TO THIS CURRY HOUSE!
ALRIGHT YOU WAIT HERE!

I'LL PREPARE A HEARTY MEAL FOR YOU SO YOU CAN RECUPERATE YOUR ENERGY!
.....

SORRY FOR THE WAIT!
フト…

HOW DID YOU MAKE IT SO EFFORT-LESSLY!?
NOISY AS HELL
IT'S AMAZING! IT'S AMAZING! HOW DID YOU DO THAT!?
ORIGINALLY THIS IS MADE WITH LAMB IN INDIA...BUT
"GROUND BEEF CURRY" ...
WITHOUT INTRO-DUCTIONS, YOU SHOULD KNOW WHAT IT IS! IT'S VERY COMMON IN JAPAN!
BECAUSE I'M NOT COOKING FOR AN INDIAN, I SUBSTI-TUTED WITH BEEF!
WOW~~~ ~~IT'S AMAZING!

WHO IS HE REALLY?
ITADAKI-MASU...
AH....
HEY, IT'S NOTHING TO CRY OVER...
NO, IT'S NOT LIKE THAT...

IT'S SO SPICY ~~~

ALL RED ----

.....

Ah, so that's how it is.

BUT IT'S REALLY DELICIOUS.

PLAIN YOGURT WHERE'S THE YOGURT?

SWEETNESS OR THE SOURNESS...IT'S ONLY THE SPICYNESS THAT I CAN'T STAND...

.....

THIS PERSON... WHO IS HE REALLY...

AH! THERE'S NONE!?

IT TASTES EXACTLY THE SAME AS THE CURRY THAT DAD WOULD COOK!!

華麗なる食卓❶

Disclaimer: Myanime is not responsible for any food poisoning caused by the use of this recipe

キーマ・マタール Keema Matar

材料(4人前)

- 1 ONION
- 3 TBSP CANOLA OIL
- 2 BAY LEAVES
- 5 - 7 CHILI PEPPERS
- 2 TBSP CURRY POWDER
- SALT TO YOUR DISCRETION
- 500G GROUND BEEF
- 1/2 CUP TOMATO SAUCE
- 1 CUP FROZEN PEAS
- 2-3 CLOVES GARLIC
- 2 SLICES GINGER
- INDIAN CURRY POWDER TO YOUR DISCRETION

THE SIMPLE RECIPE FOR MAKING TRADITIONAL CURRY WITH GROUND BEEF! YOU MUST GIVE IT A TRY

STEP 1: FIRST POUR IN THE CANOLA OIL AND ALLOW IT TO HEAT UP THEN ADD IN DICED BAYLEAVES AND CHILI PEPPERS (BETTER TO LEAVE THE SEEDS OUT) TO LET IT SAUTEE A BIT

STEP 2: ADD IN THE ALREADY DICED ONIONS, AND LET IT CARMELIZE (REACH A GOLDEN BROWN COLOUR)

STEP 2 BUBBLE: START WITH MEDIUM HEAT TO SAUTEE WHILE SAUTEEING, DON'T HOUSLY STIR THE CONTENTS, THEN USE LOW HEAT TO CARMELIZE THE ONIONS

STEP 3: ONCE THE AROMA OF THE ONIONS COME OUT ADD IN THE CURRY POWDER (REGULAR NOT INDIAN) AND THE GROUND BEEF

IF YOU DON'T EAT BEEF YOU CAN SUBSTITUTE WITH PORK. IF YOU DON'T LIKE SPICY FOOD ADD CHEESE TO REDUCE SPICINESS.

STEP 4: AFTER THE BEEF CHANGES COLOUR (NOTE THERE SHOULD NOT BE ANY REDNESS ON THE BEEF) ADD IN THE TOMATO SAUCE AND PEAS. ADD IN SOME WATER SO THE BEEF DOES NOT BECOME TOO DRY. COOK ON LOW HEAT FOR 20-30 MINS

STEP 5: ADD IN THE GRATED GARLIC AND GINGER INTO THE PUT. ADD IN THE AMOUNT OF SALT AND INDIAN CURRY POWDER TO YOUR PREFERENCES. STIR THE INGREDIENTS EVENLY, AND THEN YOU'RE READY TO SERVE.

STEP 6: COMPLETE

CAN I...

ASK YOU A QUESTION?

HMM?

WHAT'S YOUR RELATIONSHIP WITH MY DAD?

IT SEEMS LIKE THE AGE DIFFERENCE IS TOO BIG FOR YOU TWO TO BE FRIENDS.

AH ABOUT THIS...

HOLD ON

?

TAKE A LOOK!
?
A PICTURE?
AH
IS THIS YOU?
YES.
SONEZAKI WENT TO SINGAPORE TO HONE HIS SKILLS RIGHT?
SONEZAKI AND I WORKED IN THE SAME RESTAU-RANT
WE GRADUALLY BECAME GOOD FRIENDS.
HMM... BEFORE ALL THAT
HE WAS ALSO MY SAVIOUR...

WHO WOULD HAVE THOUGHT THAT...MY LIFE WOULD BE SPARED
BY TWO GENERATIONS IN THE FAMILY!
IF YOU DON'T WANT TO DIE, EAT THIS...
I GUESS YOU CAN'T CHANGE HOW BLOOD RUNS IN A FAMILY!
.....
EH?
SO THAT'S IT. NO WONDER THE CURRY YOU MADE TASTE JUST LIKE DAD'S.

THIS CURRY IS SO DELI-CIOUS!

IT'S EXACTLY THE SAME AS THE CURRY THAT DAD WOULD MAKE!

THANK YOU NOW I THINK I CAN GIVE UP AND MOVE ON

SHE HAD ALREADY SAID THAT QUITE A FEW TIMES... THEN THAT MEANS THIS CURRY WON'T BE ENOUGH TO ATTRACT CUSTOMERS

WAIT... IT'S THE SAME AS SONEZAKI SAN'S CURRY?

I DIDN'T MAKE THIS CURRY SO YOU COULD GET OVER THE WHOLE SITUATION

HELPED ME TWICE IT DOESN'T SEEM RIGHT FOR ME TO IGNORE THIS SITU-ATION

GIVE UP?

YOU CRIED JUST NOW BECAUSE YOU CAN'T LET THE CURRY HOUSE GO, NO? YOU DON'T WANT TO GIVE IT UP, RIGHT?

HUH?

Once in a while, a person will come face to face with a major decision...

I'M NOT FORCING YOU, SO MAKE A DECISION BY YOURSELF.

ARE YOU JUST GOING TO GIVE UP LIKE THIS!? OR ARE YOU GOING TO RUN THIS BUSINESS ONCE MORE WITH ME!?

For instance, something you previously thought to be impossible...

All of a sudden, shows up before you---

SO?

WHAT'S IT GONNA BE!?

...

UM

...

THEN IT'S DECIDED!

I'LL DO IT!!

FUU.

MY NAME IS KOENJI MAKITO. I'M A CURRY CHEF.

FUU...

CURRENTLY, I'M ENGAGED IN A BATTLE WITH THE TWO THICK WALLS...

Chapter 2
The First Step For A Comeback and Pumpkin Curry

WOOT ~~~~~

ALRIGHT!!!!!

AND THE SPOILS OF WAR IS...

SUCCESS!

AFTER A LONG PERIOD OF STRUGGLE, I FINALLY SUCCEEDED IN OPENING THE FIRST LINE OF DEFENSE.

NOW I NEED TO COMBAT THE LAST LINE OF DEFENSE.

TURN IT THIS WAY.

JUST LIKE THAT!

SFX CLICK

CHAPTER 2
THE FIRST STEP FOR A COMEBACK AND PUMPKIN CURRY

WOOOOOO
OOOOOOW
C.C.T.
RING
RING
RING!!!
RING
YUI GOOD MORNING
SFX: WHAMM
IS READY
SEEMS LIKE IT'S
AH, BREAK BREAKFAST
NOT GONNA WORK?
EH!
FLINCHES
YA~~~

I'LL REPEAT IT ONCE MORE... MY NAME IS KOENJI MAKITO, I'M A CURRY CHEF...

UH

OW...

OW

THIS IS SOUICHIRO'S ONLY CHILD, YUI...

FOR THE PURPOSE OF FINDING MY OLD FRIEND SONEZAKI SOUICHIRO, I WENT TO HIS RESTAURANT (OF COURSE IT'S A CURRY RESTAURANT)...

AND THEN!

I'LL DO IT!!

I'M NOT FORCING YOU, SO MAKE THE DECISION BY YOURSELF

IT TURNED OUT LIKE THIS...

ARE YOU JUST GOING TO GIVE UP LIKE THAT!? OR ARE YOU GOING TO RUN THIS BUSINESS ONCE MORE WITH ME!?

I REALLY LOVED...

THE CURRY THAT DAD WOULD COOK

ONLY LEAVING BEHIND THIS EMPTY CURRY HOUSE AND THE SADNESS FILLED YUI WHO INTENDED ON GIVING UP ON THE RESTAURANT

HOWEVER, SOUICHIRO WAS GONE.

BASTARD! DIDN'T I TELL YOU TO SLEEP IN THE RESTAURANT?
WHY DO I HAVE TO HOLD THIS FOR?
IF YOU DO THIS SORT OF THING AGAIN, I WILL KICK YOU OUT!
LETTING THIS ANNOYING GUY LIVE HERE IS REALLY A BIG HASSLE
I NEED TO SAFEKEEP THE KEYS TO THE RESTAURANT AND THE ROOM
ALSO, I WILL CALL MY DAD TODAY TO CONFIRM THIS...
WAIT, DON'T DO THAT!
WHY?
BECAUSE OF YOUR DAD'S TEMPER, HE'LL DEFINATELY TELL YOU TO GIVE UP!
WHAT?!~~~
WHEN SONEZAKI-SAN GETS BACK AND SEES THE SUCCESS OF THE CURRY HOUSE, MAYBE HE WILL CHANGE HIS MIND...
IT'S OKAY TO OPERATE IN SECRECY! I'LL HELP!
HMMM WHAT HE SAYS IS TRUE
BUT CAN I TRUST THIS GUY?
MOREOVER I STILL DON'T KNOW IF HE REALLY IS MY DAD'S FRIEND OR NOT...
AH...THIS MISO SOUP IS DELICIOUS ♡
SLURP SLURP
OH RIGHT! YUI, DO YOU KNOW HOW TO CONTACT THE FOOD PRODUCERS?
IT'S RECORDED IN THE SPEED DIAL OF THE CURRY HOUSE TELEPHONE.
THIS IS REALLY GOOD TOO!
OK.
SFX: PAKU - CHEWING
YOU NEED TO GO TO SCHOOL, RIGHT? HERE TAKE THIS LUNCHBOX
AH...REALLY? THANK YOU ♡

OKAY!
FIRST I NEED TO PREP...
LET'S SEE WHAT'S IN STOCK AT THE CURRY HOUSE...
HAVE A SAFE TRIP!
MAYBE HE'S A NICE GUY AFTER ALL
HAPPY
HAPPY
HELLO, IS THIS THE KOOWA FOOD STORE?
HELLO. IS THIS THE YOT'SUBA SPICE STORE?
THIS IS KOENJI FROM GANESHA
SORRY TO TROUBLE YOU

SFX GRIND GRIND GRIND

TRANSLATOR'S NOTE 6 000 000 YEN = 55 000 US DOLLARS

I HAVE ALREADY DECIDED! THIS CURRY HOUSE...

LET ME RE-ESTABLISH IT'S PRESTIGIOUS REPUTATION!!!

OKAY! WE'RE OPEN!

NO...

IF YOU DON'T WANT TO DIE, THEN EAT IT...

AH...

THANK GOODNESS

CHEWING
STUPIFIED
.....
NO WAY HOW COME THERE'S NO ONE HERE
EXCUSE ME, CAN I GET THE BILL?
AH YEA SURE!
SOUICHIRO HAS DECIDED TO CONTINUE RUNNING THIS BUSINESS?
HUH?
AND I THOUGHT HE GAVE UP ALREADY. IT WOULD REALLY BE A SHAME IF THAT HAPPENED

IT'D BE BETTER IF YOU TOLD HIM YOURSELF ...
SMILES
.....
CAN YOU TELL HIM THIS FOR ME? I REALLY ENJOY THE CURRY HE COOKS...
SO PLEASE DON'T GIVE UP ON THE BUSINESS ...
BECAUSE HE ATE IT ONCE BEFORE, HE WILL CONTINUE EATING IT...?
PLEASE COME BACK SOON!
IS IT BECAUSE OF THE LOCATION ?
SO WHERE DOES THE PROBLEM OCCUR?
IT'S BECAUSE OF THAT SLOW-WITTED STUBBORN GUY'S FLAVOUR
KA
KA

SFX MASS FOOTSTEPS

WHAT!?
IT'S TRUE. IT'S TRUE.
HEHE.
YOU'RE LYING!
AHAHA.
SFX: RAPID FOOTSTEPS
AH...
THAT
HOLD ON
WHAT'S WITH THAT GROUP OF PEOPLE!?
I
I THOUGHT THIS TIME
I WAS THAT FOR SURE
THAT

AN ALL GIRLS UNIVERSITY?
YES
ALSO, THERE IS AN ALL GIRLS MIDDLE SCHOOL AND AN ALL GIRLS HIGH SCHOOL NEARBY.
FURTHERMORE, I BELIEVE THERE'S A SCHOOL FOR NURSES IN THIS AREA. SO THERE ARE QUITE A LOT OF GIRLS AROUND HERE.
MEOW
A LOT OF GIRLS EH?
.....
THEN HOW COME NO-ONE COMES HERE.
IF IT'S LIKE THIS
THE CAUSE OF SONEZAKI'S FAILURE MUST BE BECAUSE HE NEGLECTED THE NEEDS OF THE GIRLS.
BUT WHAT
MEOW

AH...
MEOW
?
UNLESS IT'S BECAUSE...
IT'LL DEFINATELY WORK! YU!!
HEHEHE...
I GOT IT! NO WONDER THAT OLD MAN CAN'T THINK OF IT...
OUCH!
MEOW
THIS CURRY HOUSE CAN DEFINATELY BECOME POPULAR AGAIN!
I DON'T KNOW WHY...

AS IF WHATEVER HE SAYS WILL DEFINATELY BECOME A REALITY.

EVERYTHING THIS PERSON SAYS SEEMS TO CARRY AN ENIGMATIC, POWER OF PERSUASION...

THOSE WORDS JUST ROLLED OFF MY TONGUE

I'LL DO IT!!

IT'S ALSO BECAUSE OF THIS YESTERDAY.

I SHOULD TRY IT OUT FOR A BIT...

EXCUSE ME! CAN YOU GIVE ME A HAND?

AH, THANKS!

.....

HE DOESN'T SEEM TO BE A BAD GUY.

BUT NO MATTER HOW YOU LOOK AT HIM,

IT WAS ONLY WHEN I WOKE UP THIS MORNING THAT I REALIZED MY SUSPICIONS OF HIM...

WHY IS HE WILLING TO HELP ME?

LIVING HERE WITH A TOTAL STRANGER.

WHAT'S HIS ULTERIOR MOTIVE?

IS HE REALLY MY DAD'S FRIEND?

HMMM...YOU SAID JUST NOW THAT YOU KNOW WHAT THE PROBLEM IS...
WHAT ARE YOU SUG-GEST-ING?
HMMM
ABOUT THAT----
SUPPOSE THERE'S A PLUMP JUICY STEAK THAT CAME STRAIGHT OFF THE GRILL. AND...
A NICE AND FRESH BOWL OF GARDEN SALAD...
YOU, WHICH ONE WOULD YOU EAT?
STEAK...
A PLATE OF SPAGETTI COVERED WITH SWEET AND SOUR TOMATO SAUCE...
WHAT IF THERE WAS A FATTY PORKCHOP DEEP FRIED IN GREASY OIL. AND...
AH... THAT WASN'T A VERY GOOD EXAMPLE. LET'S TRY ANOTHER ONE...
FRIED PORKCHOP!
AH...
YOU HIT ME? YOU DARE TO HIT ME?
IT'S READY!
TRY TO BELIEVE IN HIM...
BUMP
BUMP ISN'T THIS A PUMPKIN?

"NO WAY."
CURRY
HUH?
IS THIS A PUMPKIN BISQUE?
WOOOOOW, IT'S GORGEOUS!
IT HAS A GOLDEN COLOUR
NOPE, IT'S CURRY.
.....
THIS
IT'ADAK-IMASU
.....
THIS. THIS IS REALLY CURRY? BUT NO MATTER HOW I LOOK AT IT IT'S STILL ONLY A PUMPKIN BISQUE
FORGET IT I'LL GIVE IT A TRY!

THE COLOUR ALONE IS ALLURING ENOUGH BUT THE TASTE IS SO TANTALIZING, I CAN'T STOP EATING IT
IT CAN'T BE! THIS IS INCREDIBLE! IS THIS REALLY CURRY?
I LIKE THIS BETTER
OF COURSE, THE GROUND BEEF CURRY IS DELICIOUS TOO.
WHICH IS BETTER, THIS OR YESTERDAY'S GROUND BEEF CURRY?
HUH?
THAT'S THE RIGHT ANSWER
SONEZAKI IS THE TYPE OF CHEF WHO STRICTLY FOLLOWS TRADITION...
WE THOROUGHLY CONCENTRATES ON ENSURING THE TENDERNESS OF THE MEAT AND THE COMBINATION OF SPICES USED...
ALTHOUGH THESE ARE THE FUNDAMENTALS OF COOKING CURRY
BUT
IS REALLY SWEET!!

THE TIMES HAVE CHANGED. THIS SORT OF TRADITIONAL APPROACH WILL ONLY BECOME A HINDRANCE!
THE REALITY IS, YOU NEED TO BALANCE BOTH OF THESE FACTORS ACCORDINGLY IN ORDER TO MAKE THE CURRY WORK!
MOREOVER, YOU CAN'T COOK SWEET TASTING CURRY ONLY, OR RELY SOLELY UPON RARE INGREDIENTS TO SOLVE THIS PROBLEM.
EVEN THOUGH THE TASTE IS DELICIOUS...AND A LOT OF CURRY RESTAURANTS STILL USE THIS STYLE...
BUT BESIDES THE TASTE, THERE'S NOTHING SPECIAL ABOUT IT. RATHER, THESE CURRY DISHES SEEM STEREOTYPICAL.
SONEZAKI TRULY CARRIED ON THE TRADITIONAL STYLE OF COOKING CURRY.
BUT FOR GIRLS LIKE YOU, YU! THE SPICINESS IS TOO MUCH TO HANDLE.
THE MONTHLY TARGET IS 6 000 000 YEN.
SO WE NEED TO EARN AT LEAST 200 000 YEN PER DAY!
THIS PERSON IS AMAZING!
.....

YANIME is in no way responsible for any misinfortunate events that may occur by an idiot using these recipes!

パンプキンカレー Pumpkin Curry

INGREDIENTS (SERVES 4)

300G PUMPKIN · 1 ONION · 1 CUP WATER · 1 CUP MILK · PINCH OF CINNAMON (POWDER) · CHICKEN SOUP BASE · 1 BLOCK OF BUTTER · SALT AND PEPPERS · 1 CUP TOMATO SAUCE · 2 CLOVES OF GARLIC · 2 SLICES OF GINGER · 1 BAYLEAF · 3-4 CHILI PEPPERS · 1 TSP CLOVE SPICE (POWDER) · 1 TSP FENNEL SEEDS (CRUSHED) · 1 TSP CARDAMOM SEEDS (CRUSHED) · 1 TSP CORIANDER SEEDS (CRUSHED)

JUST MODIFY THE SWEETNESS AND SOURNESS OF THE DISH AND IT CAN BECOME A DELICIOUS PUMPKIN BISQUE!

[2] MAKING THE CURRY

STEP 1 FIRST HEAT UP A TABLESPOON OF OIL IN THE POT OVER HIGH HEAT THEN ADD IN THE BAYLEAF AND CHILI PEPPERS.

STEP 2 ADD IN CRUSHED GARLIC, GINGER, AND THE LEFTOVER ONIONS INTO THE POT. STIR EVENLY.

STEP 3 WHEN THE ONIONS BECOME CARMELIZED (GOLDEN BROWN COLOUR) PUT IN THE LEFTOVER PUMPKIN CUT INTO BITSIZED RECTANGLES! WITH TOMATO SAUCE AND THE FOUR MIXED SPICES FROM THE INGREDIENTS LIST. STIR EVENLY.

STEP 4 BRING THE INGREDIENTS TO A BOIL AND THEN ADJUST THE FLAVOUR WITH SALT AND PEPPER (TURN OFF THE STOVE!)

STEP 5 NOW POUR THE CONTENTS OF THE POT OVER THE BROTH FROM [1] INTO A MEDIUM SIZED BOWL. YOU'RE DONE!

YOU CAN SERVE THIS DISH WITH STEAM RICE, OR BETTER YET. SERVE WITH BREAD GIVE IT A TRY!

[1] MAKING THE BROTH

STEP 1 FIRST CUT THE PUMPKIN IN HALF REMOVE THE SKIN AND THE SEEDS BEFORE CUTTING IT INTO THIN SLICES (ABOUT 5MM)

STEP 2 PUT THE BUTTER INTO THE POT AT HIGH HEAT AND THEN PUT IN THE SOME JULIENNED (THINLY SLICED) ONIONS.

STEP 3 STIR THE CONTENTS OF THE POT FOR A BIT (MAKE SURE THE BUTTER HAS MELTED) ADD IN WATER, CHICKEN SOUP BASE, AND PUMPKIN SLICES.

STEP 4 PUT THE CONTENTS OF THE POT AND THE MILK INTO A BLENDER ADD SALT AND PEPPER AND THEN BLEND THE INGREDIENTS INTO A HOMOGENEOUS MIXTURE.

STEP 5 WITH A STRAINER STRAIN THE CONTENTS OF THE BLENDER INTO THE POT (TO REMOVE THE SOLID REMAINS) OVER MEDIUM HEAT

STEP 6 TASTE THE BROTH AND ADD IN SALT, PEPPER, AND CINNAMON POWDER TO YOUR PREFERENCES.

SOMETHING THAT WOULD BE A HIT IN THE STORE. SOMETHING THAT WOULD DEFY ALL LOGIC WITHIN CURRY-MAKING...
THERE'S STILL ONE MORE DECIDING FACTOR.
FOR EXAMPLE, WHAT'S THE MAIN REASON FOR GIRLS NOT LIKING CURRY?
IF I CAN FIND THE ANSWER, THEN I CAN GREATLY IMPROVE TRADITIONAL CURRY.
AH...

AAAHH! EVER SINCE THAT GUY CAME, MY APPETITE HAS BEEN GETTING BIGGER
WHY DIDN'T I WORKOUT TODAY?
WOW---
WOW---
WOW---
I'VE GAINED WEIGHT!?
WHAT!
ガーン
SO YOU REALLY CAN'T EAT CURRY EVERYDAY...
THAT'S IT!
YEAH!

YAHOO! GOTCHA!
AND AS SUCH REGULAR CONSUMPTION WILL CAUSE WEIGHT GAIN
CURRY IS HIGH IN CALORIES.
THAT GUY REALLY
JUST NOW DID HE SEE EVERYTHING. WAS HE PEEPING ON ME?
HUH!?
WHAT?
THAT'S IT! NOW I CAN COMPLETE THE PERFECT CURRY! THANK YOU, YUI!
BUT IF I CAN DO IT, THEN...
CANNOT BE TAUGHT

HEY! MAKITO!

DO I REALLY NEED TO WEAR THIS WHEN PASSING OUT THE FLYERS?

Chapter 3
Big Fat Chick and Healthy Curry

AH— ♡ IT SUITS YOU VERY WELL. YOU LOOK REALLY CUTE!

WHY DO YOU HAVE BLACK RINGS AROUND YOUR EYES!?

DIDN'T SLEEP WELL?

IT'S NONE OF YOUR BUSINESS!

WAS AWAKE THE WHOLE NIGHT BECAUSE SHE WAS AFRAID OF BEING PEEPED ON AGAIN

DO YOU WANT ME TO PASS OUT THE FLYERS ALL BY MYSELF?

OKAY, I GOT IT! I'LL GO WITH YOU! SO ANNOYING!

A Yanime Release

Raw: Temporal
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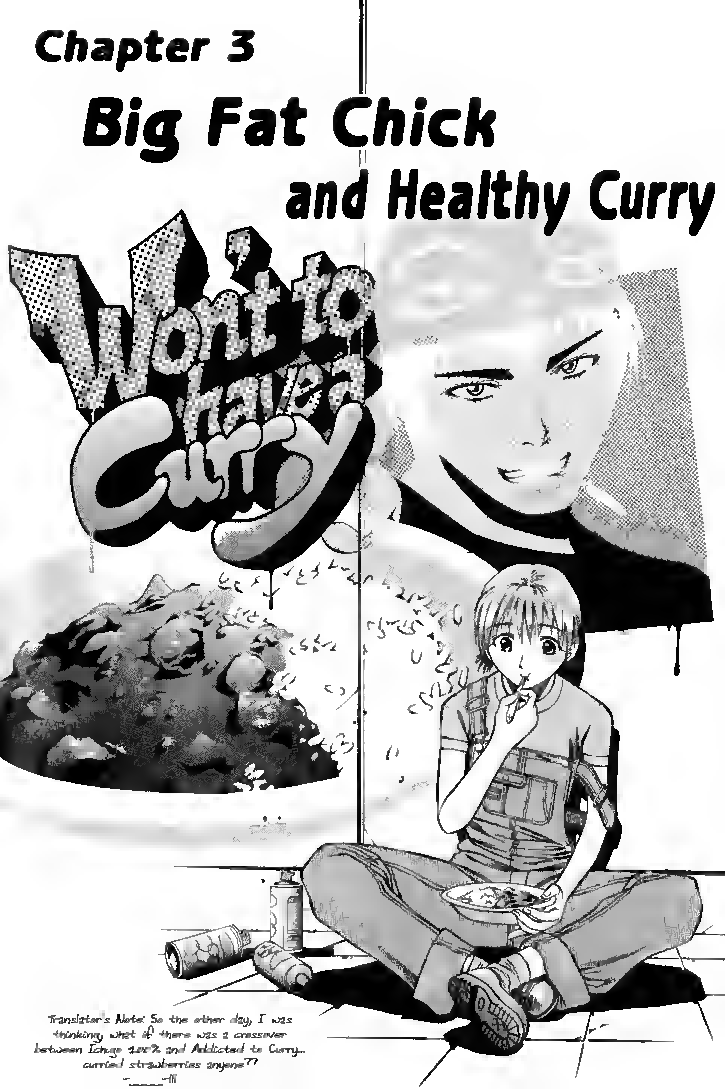
Chapter 3

Big Fat Chick and Healthy Curry



Translator's Note: So the other day I was thinking what if there was a crossover between Ichigo 100% and Addicted to Curry... curried strawberries anyone??
-_____-lll

SFX: DOOO----N!
どーん
UUWAAA--
HI, EVERYBODY! WOULD YOU LIKE TO HAVE A GREATER UNDERSTANDING OF CURRY? TODAY IS THE GRAND OPENING OF OUR RESTAURANT!!
OUR CURRY IS REALLY DELICIOUS! YOU MUST COME TRY IT!
STOP RUNNING AWAY YOU LITTERER!!
IT DOES TASTE VERY GOOD!
DROP
A GREATER UNDERSTANDING OF CURRY?
HMMM LOOKS INTERESTING! LET'S CHECK IT OUT

AH! I FOUND IT! THIS SHOULD BE IT!
BUT THIS CURRY HOUSE DOESN'T SEEM TO HAVE ANY SIGNS OUTSIDE.
AH!
WELCOME.
CREEPS UP
WELCOME TO THE COOKING GANESHA!
WHO THE HELL IS THAT!?
PLEASE COME IN...
AND HAVE A SEAT!
HMMPH! YOU DON'T SEE HIM THIS ENTHUSI-ASTIC EVERYDAY!
WHAT WOULD YOU LIKE TO EAT?
HMM... I WANT ASSORTED MUSH ROOMS CURRY
I WANT PUMPKIN CURRY.
HOW CAN I TRUST THIS KIND OF PERSON!?
HE MUST BE UP TO SOME-THING!
OKAY!
I'M GONNA DO MY BEST!

SORRY ABOUT THE WAIT!
HERE I COME
WOW THIS LOOKS DELICIOUS! IT DOESN'T LOOK LIKE CURRY AT ALL!
IT'ADA KIMASU!
WOW THAT'S AMAZING! SO THE PUMPKIN CURRY WASN'T JUST ADDING THE PUMPKIN INTO THE MIX!
"THAT GOLDEN COLOUR OF THE PUMPKIN LOOKS BEAUTIFUL"

HAA....
THIS IS REALLY GOOD TOO! THE SOURNESS OF THE TOMATO WITH CREAM AND MUSHROOMS ALL MIXED TOGETHER, IT'S REALLY A UNIQUE FLAVOUR!
THE SAUTEED ONIONS AND THE SWEET N' SOUR TASTE OF THE PUMPKIN IS AN EXCELLENT COMBINATION! IT TASTES A LOT LIKE PUMPKIN BISQUE!!
IT'S DELICIOUS!
HOW THAT REALLY IS GOOD
UNBELIEVABLE, IT'S THE FIRST TIME THAT I'VE HAD A CURRY LIKE THIS! ♡
AH – I'M COMING!
YUI, HURRY UP AND ATTEND TO THE CUSTOMERS!
WELCOME!
THAT'S RIGHT...THIS PERSON...ALTHOUGH INEPT AT EVERYTHING ELSE, CAN STILL COOK WELL...

HEARTBEAT
MAKITO —
THEREFORE ...I HAVE NO REASON TO DOUBT THE FACT THAT HE'S MY DAD'S FRIEND...
IT'S BECAUSE HE'S TALENTED.
AND HE'S ALSO ABLE TO FIND THE PROBLEM WITH THE CURRY HOUSE.
HE CAN COOK CURRY WITH THE SAME FLAVOUR AS DAD'S.
THIS PERSON'S WORDS ARE STRANGELY PERSUASIVE.
WHAT WOULD YOU LIKE TO EAT?
HMM.
HE REALLY IS DETER-MINED...
?
ABOUT THIS...
WHY ARE YOU TRYING SO HARD?
WHAT IS YOUR REAL OBJECTIVE?
WHY...
BUT I ACTUALLY TOOK LAST NIGHT'S EVENT'S SO SERIOUSLY AND I COULDN'T HELP WITH THE INVENTING EITHER.
ARE YOU OKAY? YOU DIDN'T SLEEP WELL LAST NIGHT, RIGHT? DON'T FORCE YOURSELF!

YAA ..?
HAVEN'T I SAID IT ALREADY ?
DON'T YOU LIKE SONEZAKI'S CURRY A LOT? YOU DON'T WANNA GIVE UP LIKE THIS, RIGHT?
I'M JUST LIKE YOU, I CAN'T FIGURE OUT WHAT THAT GUY CAN DO OTHER THAN BEING A CHEF.
MOREOVER
HAVING NOTHING TO EAT IS DEPRESSING.
WHEN HE DOES COME BACK, IF HE LOST THE PLACE WHERE HE CAN SHOWCASE HIS TALENT, HE WOULD BE REALLY SAD
IT'S BECAUSE I LOVE CURRY!

BECAUSE I ALSO LIKE...

THAT GUY'S CURRY!

AH...

IT'S ONLY FOR

SUCH A SIMPLE CAUSE?

WHY DO I HAVE SO MANY DOUBTS?

AND I THOUGHT HE HAD SOME HIDDEN AGENDA...W HAT WAS I THINKING...

IT REALLY IS EMBARASSING...

I WAS ACTUALLY THAT DISTRUSTING OF HIM...

HE'S ONLY DOING THIS FOR SUCH A SIMPLE REASON...

I'M SO HORRIBLE...

HEY HEY HEY...

WHY ARE YOU CRYING?

I'M

.....
EVEN THOUGH I SAID I WANT TO CONTINUE
AND MAKITO, YOU'RE WORKING SO HARD!
I'M...
TOTALLY USELESS...
BUT I CAN'T HELP OUT AT ALL...
DOING THIS ALL BY YOURSELF

YOU FEEL ASHAMED OF YOURSELF BECAUSE YOU CAN'T HELP OUT?
AM I RIGHT!?
YUI, DON'T YOU WANT THIS CURRY HOUSE TO BE POPULAR ONCE AGAIN!?
I ALSO WANT TO WORK WITH YOU ON THIS!

HUH!?

SO IT'S LIKE THAT, EH? THEN COME HELP ME OUT!
hee...

YOU DON'T HATE ME DO YOU!? FROM NOW ON, WE'LL BOTH...
WORK TO THE BEST OF OUR ABILITIES!
.....
TH... THAT...
SIGH! SO ANNOYING!
HMMM...
THIS TIME I'LL...
TRUST YOU!
THIS PERSON CAN DEFINATELY SUCCEED! I...
NEED TO DO MY BEST!
THIS IS THE SPECIAL CURRY OF THE DAY, PLEASE ENJOY!

SUP BRO, DO YOU HAVE ANY SUGGESTIONS FOR TODAY?

TRY THE PANCAKE CURRY!

PANCAKE!?

AS A MEAL!?

SWEET. I'LL HAVE IT!

.....

SORRY FOR THE WAIT!

AH—

NO PROBLEM! AS LONG AS HE'S THE ONE COOKING IT, THERE WILL DEFINATELY BE NO PROBLEMS!

HOW IS IT?

I THINK THERE'S TOO MUCH SALAD DRESSING.

Vroooooom

WAAAH!

THAT'S REALLY DANGER-OUS!

SFX: BANG BANG BANG BANG

AS LONG AS.

Hurry up and redo it!

IT'S THIS GUY...

THEN EVERY-THING WILL DEFINATELY WORK OUT!

And I thought it would taste good

HUH CURRY!?

I know you don't have to be like this.
AND IT TOOK SO MUCH EFFORT TO LOSE A FEW POUNDS, WHAT DO I DO IF I GET FAT AGAIN?
ドーン
ドーン
CURRY HAS A HIGH CALORIES CONTENT!
SFX: DON DON
GIGAN TIC!
うおー
WELCOME
WHAT WOULD YOU TWO LIKE?
A GLASS OF WATER WOULD BE FINE!
HUMP
IT'S BECAUSE I'M CUR-RENTLY ON A DIET.
A HIGH CALORIES MEAL LIKE CURRY SHOULD BE AVOIDED!
IF IT'S LIKE THAT
YOU SHOULD TRY OUR CHEF'S UNIQUELY MADE SPECIAL CURRY.

DO YOU HAVE...

CURRY UNDER 400 CALORIES?

HUH? WHAT THE HELL ARE YOU TALKING ABOUT? ORDINARY CURRY HAS 600 - 1000 CALORIES!

CURRY REQUIRES THE USE OF MEAT AND OIL TO BRING OUT THAT RICH FLAVOUR, WITHOUT THOSE INGREDIENTS,

CURRY WOULD NOT BE WORTH EATING!

MAD

THAT DIG!

I'M NOT AN IDIOT!

THE CHEF OF OUR RESTAURANT IS A TOP CLASSED CHEF.

IF YOU HAVE ANY DISSATISFACTION WITH THE CURRY, YOU CAN TRADE IT FOR ANYTHING ELSE ON THE MENU

...

MAKITO!

STOP MEDDLING WITH MY AFFAIRS... YOU DON'T HAVE TO REASON WITH THAT KIND OF IRRATIONAL PEOPLE...

WHAT?

YOU DON'T FEEL CONFIDENT?

LET ME HANDLE IT!

HMMM IT SMELLS REALLY NICE, THE COLOURS ARE ALSO VERY APPEALING.

SORRY FOR THE WAIT...

コト...

IT'S DELI-CIOUS

AH

HOW CAN THIS BE!? THERE'S A COM-PLETELY ABSENSE OF THE TASTE OF FAT AS A RESULT OF USING MEAT AND OIL

THE FRESH TASTE OF THE VEG-ETABLES IS SWIRLING AROUND IN MY MOUTH! THE SOURNESS OF TOMATOES AND CREAM MIXED WITH THE SPICI-NESS OF CURRY, MAKES ME FEEL AS IF I'M ONE WITH NATURE!

THIS IS...

REALLY DELICIOUS!!

SFX UUWAAAAH--

うあ おおおおおお

うめー

ぽん

HEY MISS, DO YOU KNOW WHAT THIS IS?

Delicious

HUH?

THIS! THIS!

THAT'S A CINNAMON STICK RIGHT?

CINNAMON

CORRECT

BACK IN THE DAY, PEOPLE REFERRED TO IT AS "CINNAMON BARK". IT WAS AN IMPORTANT SPICE IN CURRY DISHES!

BECAUSE I LIKE IT'S AROMA, SO WHEN I WANT TO CONCENTRATE, I CHEW ON IT...

IT WAS ONCE SAID THAT CINNAMON IS A MIRACLE DRUG THAT COULD HELP CURE ALL DISEASES, SO CINNAMON WAS CONSIDERED TO BE VERY VALUABLE IN EARLIER TIMES.

IN ADDITION, I ADDED CHILI PEPPERS AND CARDAMOM SEEDS TO THE CURRY, WHICH HELP REDUCE FAT.

AND THERE'S ALSO SAFFRON IN THE CURRY, WHICH HELPS CURE FEMININE ILLNESSES AND BUILD A TOLERANCE FOR COLD TEMPERATURES.

FURTHERMORE...

ALL THE SPICES IN THAT CURRY HELP WITH DIGESTION

THEN THAT IS...

YUP!

TO CLEAN OUT ALL THE JUNK INSIDE THE BODY,

ISN'T THIS THE PURPOSE FOR GIRLS GOING ON DIETS?

EATING CURRY IS NOT A PROBLEM!

BUT CURRY MADE WITH OIL AND MEAT'S

AREN'T THE CALORIES REALLY HIGH

...

I LOVE IT!!

SFX: ZUUUPAN! A HUGE SLAP

NEXT TIME, I'LL BRING ALL MY CLUB MEMBERS WITH ME!

DON'T WORRY! YOU WILL BECOME POPULAR EVEN IF YOU DON'T DO ANY OTHER ADVERTISING!

SFX: HAHAHAHA

Just like that ——

Hmmm, then I'll need to think hon

The opening day was very successful!

But ——

It was also the beginning of his night—

Chapter 4
Crappy Cookers and a Beautiful Hidden Taste
WELCOME
HI EVERYONE! I'M YU!
EVEN THOUGH WE RAN INTO QUITE A FEW PROBLEMS ON THE OPENING DAY, IT WAS STILL A HUGE SUCCESS.
AFTER THAT THERE WERE A LOT OF FEMALE UNIVERSITY STUDENTS WHO COME HERE, AND THE CURRY HOUSE BECAME MORE AND MORE POPULAR.
AND MAKITO AND I BECAME VERY BUSY PEOPLE!
OKAY~~~~ THE GROUND BEEF CURRY IS READY!
AH? WHAT'S THIS.

Chapter 4
WHAT'S GOING ON IN HERE?
Crappy Cookers and a Beautiful Hidden Taste

AH
THE CURRY HOUSE IS STILL IN BUSINESS? DIDN'T YOU SAY YOU WERE GONNA GIVE UP ON IT?
IT'S HATSUMI-NEECHAN!
YAAAH~~~~~~~
WHAT HAPPENED WITH THE CURRY HOUSE? IT'S TOTALLY DIFFERENT FROM WHAT I'VE HEARD ABOUT IT
YES. I'M VERY GOOD! WE HAVEN'T SEEN EACH OTHER FOR A YEAR, RIGHT?
AH! I HAVEN'T SEEN YOU IN A LONG TIME, HOW ARE YOU?
HMM... IT REALLY IS DIFFERENT

YOU'VE NEVER MENTIONED HAVING SUCH A BEAUTIFUL SISTER...
RUB RUB RUB
COUSIN?
YES.
SHE'S THE DAUGHTER OF MY DAD'S OLDER BROTHER
AH I SEE
HELLO!
MY NAME IS SONEZAKI HATSUMI NICE TO MEET YOU! ♡
I'M KOENJI MAKITO! NICE TO MEET YOU TOO!
THAT'S ENOUGH, YOU'VE SAID IT 3 TIMES ALREADY!

ANYWAYS, WHAT BRINGS YOU HERE TODAY?

DON'T SAY IT AGAIN MORE I'M NOT LISTENING

WHEN UNCLE GET'S BACK, THERE WILL DEFINATELY BE BE A BIG CONFRONTATION ...

WHILE UNCLE IS NOT HERE, YOU'VE ACTUALLY CONTINUED RUNNING THIS RESTAURANT.

DOING THIS SEEMS A BIT LIKE YOU'RE FORCING YOURSELF

NO... IT'S NOT LIKE THAT!

AND I WAS AFRAID THAT YOU WOULD FEEL BORED ALL BY YOURSELF SO I VE DECIDED TO COME VISIT YOU ON THE WEEKEND

BUT IT SEEMS LIKE I DIDN T HAVE TO COME

UM, I HEARD ABOUT UNCLE LEAVING,

HEY! PERVERT!

THEN HOW ABOUT TONIGHT

AH ♡

YOU CAN SAY THAT

SO CAN I "OVER DO IT" A BIT WITH YOU?

YUI IS ONLY A HIGH SCHOOL STUDENT, DON'T OVER DO IT ♡

AND... YES I DO

PLEASE CALL ME MAKITO!

HMM... DOES KOENJI LIVE HERE?

WHAT?

HEE HEE

HEEE... A SINGLE MALE AND A SINGLE FEMALE LIVING UNDER THE SAME ROOF.

IT WAS JUST A JOKE.

IT'S BETTER HEY IF YOU DON'T REALLY SAY THAT KIND OF STUFF

PERVERT

OVER DO IT !?

THERE'S ACTUALLY ONE MORE REASON WHY I CAME TO VISIT YOU TODAY.

OH... THAT'S RIGHT...

EVEN UNTIL NOW, I HAVE NEVER TOUCHED A KNIFE BEFORE.

YUP YOU SHOULD KNOW THAT I SUCK AT COOKING!

SORRY FOR BOTHERING YOU! BUT... I REALLY WANT TO LEARN HOW TO MAKE CURRY!

HOW TO COOK CURRY?

AH THANK YOU ♡

YOU CAN USE THE KITCHEN UPSTAIRS.

WE HAVE ALL THE INGRED-IENT'S HERE.

THEN, LET'S BEGIN! FIRST WE NEED TO FINELY DICE THE ONIONS.

EXCELLENT ♡

GO FOR IT! IT'S ALREADY PAST THE RUSH HOUR, I CAN HANDLE EVERYTHING BY MYSELF!

YUI, YOU'RE THE OWNER OF THE CURRY HOUSE, YOU SHOULD BE AN ACE AT COOKING CURRY RIGHT?

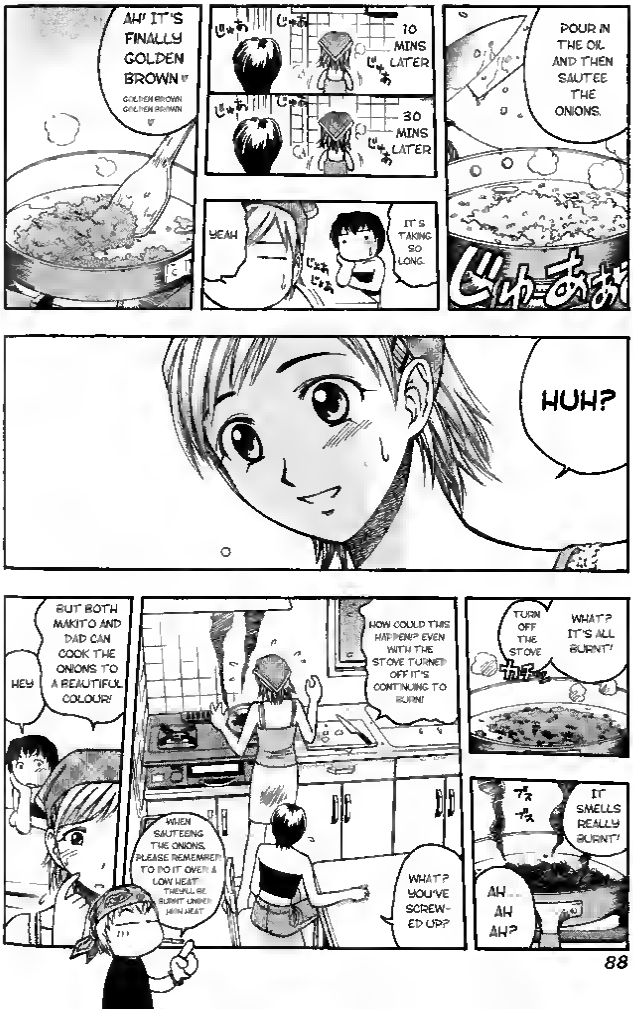
I... I...

PLEASE TEACH ME!

I CAN'T EVEN COOK IT WITH A RECIPE.

NO, ALTHOUGH I HELP OUT WITH THE RESTAURANT BUT...

I MUST TOUGH IT OUT UNTIL THE VERY END
I CAN'T BACK OUT AT A TIME LIKE THIS! I'LL DO MY BEST!
.....
SFX. KA YUI BITES DOWN ON THE POCKY
HERE I COME!
WHAT'S THAT?
CRAP~~~~~
A SNACK
POCKY
OKAY! THAT SHOULD BE GOOD
I FINALLY FINISH DICING THEM
I KEPT ON CRYING.
HEY
DON'T FALL ASLEEP


POUR IN THE OIL AND THEN SAUTEE THE ONIONS.
10 MINS LATER
30 MINS LATER
IT'S TAKING SO LONG.
YEAH
AH! IT'S FINALLY GOLDEN BROWN
GOLDEN BROWN GOLDEN BROWN
HUH?
WHAT? IT'S ALL BURNT!
TURN OFF THE STOVE
IT SMELLS REALLY BURNT!
AH... AH AH?
HOW COULD THIS HAPPEN? EVEN WITH THE STOVE TURNED OFF IT'S CONTINUING TO BURN!
WHAT? YOU'VE SCREWED UP?
WHEN SAUTEEING THE ONIONS, PLEASE REMEMBER TO DO IT OVER A LOW HEAT. THEY'LL BE BURNT UNDER HIGH HEAT
BUT BOTH MAKITO AND DAD CAN COOK THE ONIONS TO A BEAUTIFUL COLOUR!
HEY

HAVE NEVER COOKED BEFORE AS WELL?
MY CULINARY ABILITIES ARE NOT WORTH MENTIONING.. BUT EVEN YOU...
SNIFF
THAT'S BECAUSE
EVERYTIME I WANTED TO COOK DAD HAD ALREADY DONE IT...
SNIFF
SNIFF
SNIFF
I NEVER HAD THE OPPORTUNITY TO TRY IT OUT MYSELF!
I GOT IT! I GOT IT! IT'S MY FAULT FOR WANTING YOU TO TEACHING ME
ANYWAYS, I CAN'T BLAME ALL OF IT ON YOU

LET'S TEAM UP AND FINISH IT!
OKAY!
WHAT'S SHE SEARCHING FOR?
WHERE IS IT?
BEGINNERS CAN'T MAKE SOMETHING THAT AUTHENTIC ANYWAYS!
NO, WE DON'T NEED TO DO THAT
FIRST FINELY DICE THE ONIONS.
THAT'S
SINCE WE'RE BEGINNERS
LET'S USE THIS!
curry
House
SFX YUI IS SHOCKED

華麗なる食卓❶

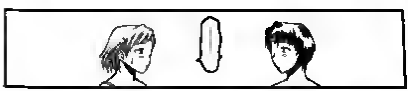
WITH THIS, WE'LL DEFINATELY SUCCEED!
IT'S REALLY EASY!
EVEN ELEMENTARY STUDENTS COULD COOK WITH THIS!
HUH? WHAT
I DON'T KNOW!
WHAT? THE MEAT NEEDS TO BE COOKED FIRST? WHAT ABOUT THE VEGETABLES THEN
DO WE NEED TO PEEL THE CARROTS?
HUH? DON'T THEY?
HMMM? CAN'T WE JUST COOK IT ALL TOGETHER?
THAT SEEMS A LITTLE BURNT!
DON'T WORRY ABOUT IT... IT'S ONLY A LITTLE!
AH, IT IS!
ISN'T THAT A BIT TOO MUCH WATER?
EVAPORATE?
IT'S OKAY, THE WATER WILL EVAPORATE.
AAAAAA
GET YOUR ACTS TOGE-THER!
MAKI MAKITO? WHAT, ABOUT THE STORE?
IT'S CLOSED ALREADY! DO YOU THINK IT'S STILL EARLY!?
SFX: SQUISH, SQUISH

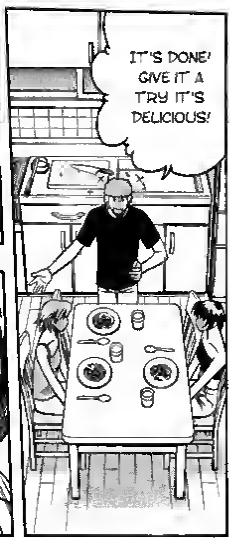
MAN AND I THOUGHT YOU TWO WOULD BE SERIOUS ABOUT THIS!
YOU IDIOTS SHOULD HAVE JUST ORDERED SOMETHING.
HEH... IF...
YOU DON'T MIND COULD YOU PLEASE TEACH US?
.....
WAAH~~~ I DON'T WANT TO EITHER.
ALTHOUGH IT'S INSTANT CURRY
IF YOU CAN'T EVEN COOK THAT CAREFULLY, I AM NOT WILLING TO TEACH YOU
.....
I UNDER-STAND...
BUT IF YOU ARE WILLING TO TEACH ME, THEN...
TAKE THIS OUT ANY WAY YOU WANT
HOW CAN YOU SAY THAT
DUMBASS!
SO YOU'LL HEAD TEACH US?

ARE YOU SERIOUS!?
YOU'RE SUCH A BOTHER
TCH
!
I'LL JUST TEACH YOU THE BASICS
ONLY THIS ONE TIME!
ぴしゃ

SFX: POURS COFFEE

HERE YOU GO!
PLEASE BE CAREFUL
IT'S BITTER AS HELL!!
WAAAAAH!!
SFX SIP SIP
HEY! WHAT ARE YOU DOING?
WHAT ARE YOU ADDING IN!?
NOW I'LL JUST ADD THIS...
AH! I WANT TO HAVE SOME!
COME ON!
HEE---
AH---
SFX THE CHOCOLATE GOES IN THE POT
SUCH A BIG MESS IT'S NOT EDIBLE ANYMORE!
IDIOT!
AND IT'S DONE!



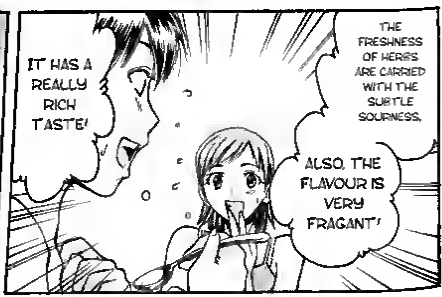


SFX GLUP!

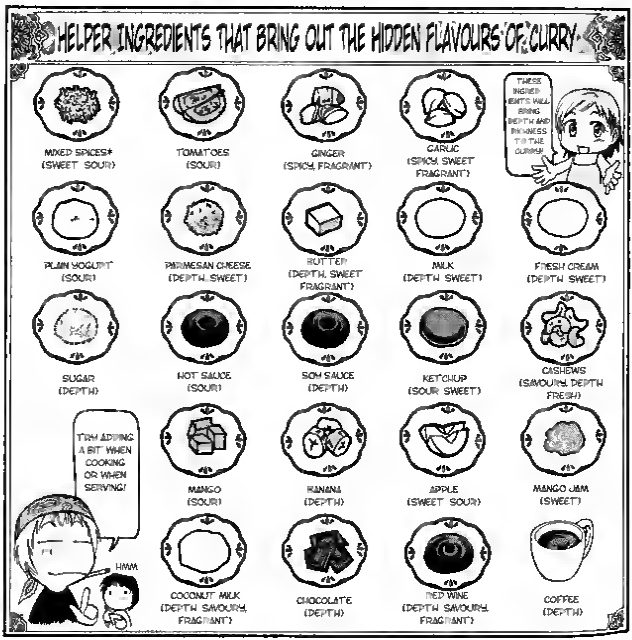
AH

IT TASTES SO GOOD!

YUP
THAT SORT OF RICH FRAGANT FLAVOUR COMES FROM COFFEE AND CHOCOLATE.


IT HAS A REALLY RICH TASTE!
THE FRESHNESS OF HERBS ARE CARRIED WITH THE SUBTLE SOURNESS.
ALSO, THE FLAVOUR IS VERY FRAGANT!

ALSO, THAT SUBTLE SOUR FLAVOUR IS CREATED WITH THE KETCHUP AND THE HOT SAUCE.
THE SWEETNESS IS FROM THE KETCHUP AS WELL...
MORE-OVER
THAT FRESH TASTE OF HERBS AND SPICES IS ACHIEVED BY ADDING THE INDIAN CURRY POWDER LAST...
YOU TWO NEED TO REMEMBER THIS!
IF YOU ADD SMALL AMOUNTS OF HELPER INGREDIENTS, YOU CAN DEEPEN THE RICHNESS OF THE CURRY!
OK!?
.....
THANK YOU...
WHAT GIFT WOULD YOU LIKE IN RETURN?
GIFT!?
THIS...



* MIXED SPICES CONSISTS OF SAUTEED ONIONS, CARROTS, CELERY, AND OTHER SUCH VEGGIES.

SFX HAHA HEHE THE GIRLS ARE HAVING FUN

きゃはは

HEHE THIS TIME I'LL GET A REALLY GOOD LOOK...

IN REALITY

I KNEW IT ALL ALONG.

SFX GONG!!

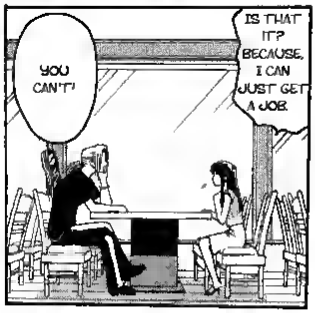
Chapter 5

An Elegant Thread-binding and Curry Ramen

RAMEN AGAIN... I'VE LOST MY APPETITE.

HUH?

SEE-CHAN
PRETTY SOON I WILL ALSO COME HERE TO TOKYO TO LIVE WITH YOU.
IT HAS BEEN TWO YEARS SINCE YOU LEFT INAKA FOR TOKYO, RIGHT?
AH AH... SORRY ABOUT THAT SO THIS IS ACTUALLY A CURRY HOUSE!?
EH... WHAT'S GOOD TO EAT HERE... JUST GIVE ME A CURRY CHICKEN!
TCH
WAIT... WAIT A MINUTE, SEE-CHAN!
HUH?



RAWS: TEMORAL
TRANSLATOR: CCCNNN
EDITOR: RAVENHEART
FINALPRO

CCCNNN'S NOTE: NOW FOR SOME SHAMELESS ADVERTISEMENT... YOU CAN CATCH MY BLOG ON CCCNNN.BLOGSPOT.COM - YOU MAY GET SNEAK PEEKS AT THE STUFF I'M WORKING ON - ^
FINALPRO'S NOTE: MINES AT WWW.XANGA.COM/FINALPRO - _ -

YAA— I'M EXHAU STED
TODAY MUST BE TIRING FOR YOU! YOU CAN LEAVE THE CLEANUP UP TO ME!
EH? YOU'RE RARELY THIS ENTHUSIASTIC! HAVING A CHANGE OF HEART ALL OF SUDDEN!?
WHAT'S THIS?
WOOF WOOF
PANT
PANT
PANT

YOUR PERSONALITY IS WHAT'S DANGEROUS
YOU ACTUALLY WANT A CUTE GIRL LIKE ME TO GO OUT AT NIGHT ALL BY MYSELF?! WOULDN'T THAT BE REALLY DANGEROUS!?
BITCH~~~~~ THAT GIRL REALLY KNOWS HOW TO MANIPULATE PEOPLE!
WAAAAH!
WOOF, WOOF---
WOLF, WOLF
WAH!
AH AH
YAA---

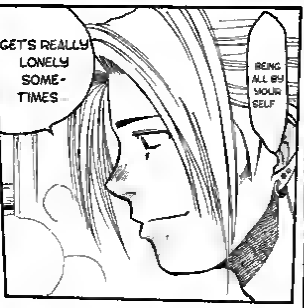
EH?
HE'S FROM THIS AFTER-NOON

YOU MUST HAVE FORGOTTEN TO FEED IT
I'M SO SORRY. I'LL PAY THAT FOR YOU!

AH!?

WHY DO I HAVE TO EAT THIS AS WELL?

DON'T BE COURTEOUS! HURRY UP AND EAT IT!
SO JUST EAT WITH ME!


GET'S REALLY LONELY SOMETIMES
BEING ALL BY YOUR SELF

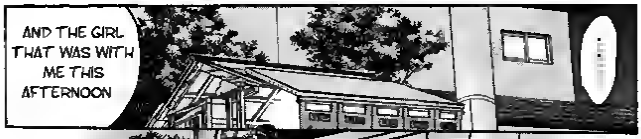
WHY AREN'T YOU EATING THE RAMEN? I'M TREATING YOU
YOU DON'T HAVE TO PAY!

SFX SMACK

THAT...
I JUST BROKE UP WITH HER!
THAT GIRL WHO CAME TO EAT WITH YOU THIS AFTERNOON WAS REALLY CUTE!
AH COME TO THINK OF IT...
SLURP SLURP~~~~~
SLURP SLURP~~~~~
SLURP.....
AH!
WHAT SHOULD I SAY?
WHAT TO SAY
HMM? AH
SO, ARE YOU A MEMBER OF A BAND?
SIP~~~~~
YEA

BUT AS OF NOW, I STILL CAN'T MAKE A DECENT LIVING.
AFTER I GRADUATED FROM UNIVERSITY, I CAME HERE TO TOKYO.

PLAYING THE GUITAR FOR A LIVING USED TO BE MY DREAM.
GOOD THING IT DIDN'T!
(HEW)
SLURP SLURP~~~~~
.....
ENDED THIS QUICKLY?
THE CONVERSATION


AND THE GIRL THAT WAS WITH ME THIS AFTERNOON

TODAY, SHE TOLD ME SHE WANTS TO MOVE TO TOKYO AND LIVE WITH ME.
BUT IF WE LIVED TOGETHER, WE WOULD BECOME COUPLES.
PLUS, I DON'T HAVE THAT KIND OF FREEDOM.
SHE'S A PURE HEARTED GIRL WHO DOESN'T KNOW THE TRUTH OF THE REAL WORLD.
SHE ONLY HOPES TO BE TOGETHER WITH HER LOVED ONE FOREVER.
SHE WAS THE FIRST GIRL TO APPRECIATE MY MUSICAL TALENT.
HER NAME IS YUKARI. WE'VE BEEN GOING OUT SINCE HIGH SCHOOL.
THAT GIRL...
AH!

I'VE ALREADY LEFT HER FOR TWO YEARS NOW...

FOR THIS REASON...

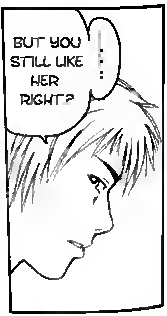
MOREOVER, I DON'T THINK I WOULD BE ABLE TO PROVIDE A GOOD LIFE FOR HER.

CAN I REALLY RELY ON MY OWN ABILITIES TO DO THAT...

IF I FIND AN ORDINARY JOB, IT WOULD BE EXTREMELY DIFFICULT TO HAVE THE FREE TIME TO PRACTICE MY GUITAR...

ALSO, IT WOULD BE VERY TIRING.

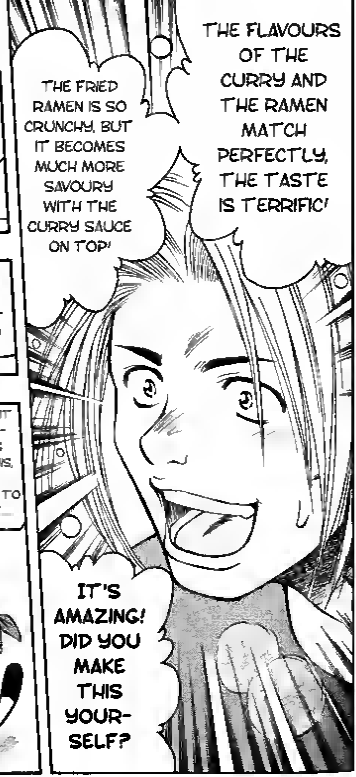
IT'S ONLY INEVITABLE FOR HER TO BREAK UP WITH A GUY LIKE ME...



OKAY!
OH REALLY ...?
Uu... Uu... Uu...
THIS GUY ...!?
EATING JUST THE RAMEN SHOULD NOT BE ENOUGH TO MAKE YOU FULL, RIGHT?
COME WITH ME!
HUH?
?
COME TO MY PLACE TO HAVE A HEARTY MEAL!

CAN YOU WAIT FOR A BIT?
WHAT? AND I THOUGHT YOU WERE JOKING.
IT'S READY!
EH?

RA... MEN?
DID YOU PUT CURRY IN THE RAMEN?
IT LOOKS LIKE CURRY NOODLES BUT
.....
CHEWS...
.....
WAAAAAH—
DEE EEE LI-CO US!



SFX: SHAKING REALLY FURIOUSLY!

MAYBE CHOOSING BOTH IS AN OPTION TOO...

SOME-TIMES ...

AND MAYBE A NEW SITUATION WILL BEGIN!
JUST COMPROMISE BETWEEN TWO PEOPLE'S DESIRES...
YOU DON'T NEED TO MAKE A DIFFICULT DECISION RIGHT?
GIVE IT A TRY!
NEW SITUATION...
!!!

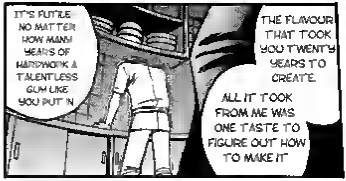
SFX: GATSU PICKS UP THE CHOPSTICKS
SFX: SLURP SLURP
GLUP GLUP
SFX: PAN... POTS THE BOWL DOWN
YOU'RE LEAVING?
.....
IF...
I BECOME FAMOUS IN THE FUTURE
SFX: PICKS UP HIS GUITAR

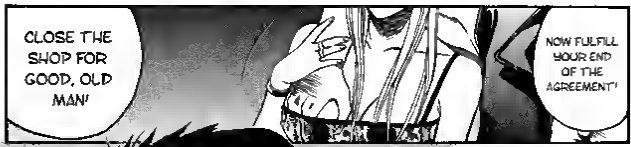
OK!
THANK YOU VERY MUCH!
WHEN THAT HAPPENS, I'M GONNA HAVE TO CHARGE EXTRA!
CAN YOU MAKE THAT CURRY FOR ME AGAIN?
HELLO

DOES RAMEN REALLY TASTE THIS GOOD?
SLURP
SLURP

UUU
DO YOU UNDERSTAND NOW?

UUU
UUU


IT'S RUTTLE NO MATTER HOW MANY YEARS OF HARDWORK & TALENTLESS GUM LIKE YOU PUT IN
THE FLAVOUR THAT TOOK YOU TWENTY YEARS TO CREATE.
ALL IT TOOK FROM ME WAS ONE TASTE TO FIGURE OUT HOW TO MAKE IT

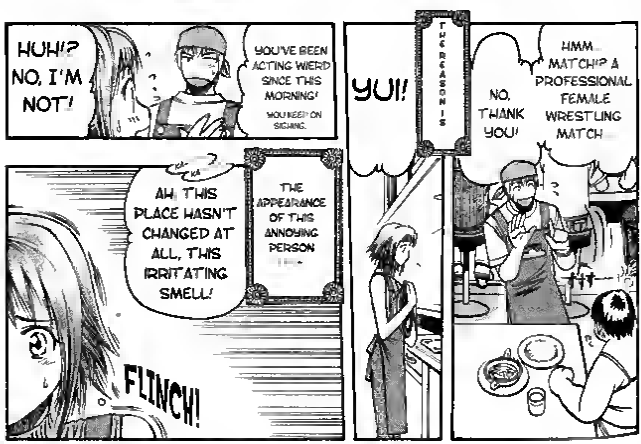

CLOSE THE SHOP FOR GOOD, OLD MAN!
NOW FULFILL YOUR END OF THE AGREEMENT!

HAHA!
トン
トン
UUU
UUU
HONEY
I WAS DEFEATED SO EASILY...
WHAT WAS I DOING ALL THESE 20 YEARS.
PLAYING AROUND!!
AND HE WAS ONLY ...

CHAPTER 6

THE SHADOW RISING AND THE BAKA YAM CURRY

NOTE: BAKA IS JAPANESE FOR STUPID/IDIOT (DUH)



A Yanime Release

#yanime@irc.irchighway.net www.yanime.com

SMELLS LIKE SHIT! TRASH LIKE CURRY STINKS SO BAD!

I REALLY HATE COMING HERE!

HUH!?

HAHAHA! THERE SEEMS TO BE MORE CUSTOMERS HERE THAN NORMAL!

kakaka

CLAP...

THIS SORT OF TRASH FOOD ACTUALLY ATTRACTED THIS MANY CUSTOMERS!

THOUGH THE FOOD IS VERY FITTING FOR THESE LOWER-CLASS COMMONERS

.....

AH!?

!

KANAMORI SAN, I'M REALLY SORRY THAT YOU HAD TO COME HERE PERSONALLY TODAY.

FORGET ABOUT IT!

YOU'VE SPECIALLY ASKED ME TO COME HERE TODAY, DO YOU HAVE ANYTHING IMPORTANT TO TELL ME?

ザワ ザワ

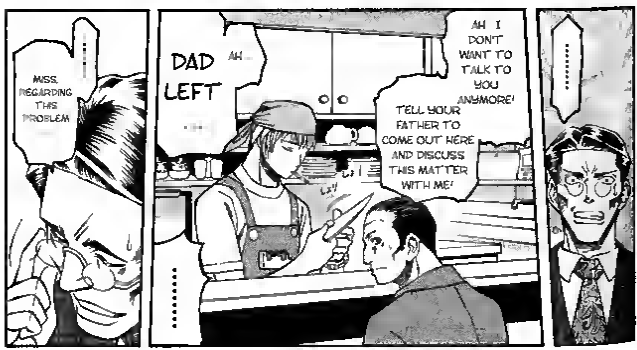
.....

Raws: Temporal
Trans: CCCNNN
Editors: Ravenheart
Finalpre

AND ALSO, THE NUMBER OF CUSTOMERS HAVE BEEN GRADUALLY INCREASING.
SO I WANT TO CONTINUE RUNNING THIS RESTAU-RANT...
WHAT!?
BECAUSE I HAVE FOUND A NEW CHEF...

THINGS REGARDING THIS CURRY HOUSE...
I WANTED TO TALK ABOUT
MM-HMM. YES I DO.

I'M REALLY SORRY!
I CAME HERE TODAY, IN PERSON FOR THE PURPOSE OF COMPLETING THE CONTRACT FOR THE SALE OF THIS CURRY HOUSE!
WAIT... WAIT A MINUTE!


MISS, REGARDING THIS PROBLEM
DAD LEFT
AH...
AH I DON'T WANT TO TALK TO YOU ANYMORE!
TELL YOUR FATHER TO COME OUT HERE AND DISCUSS THIS MATTER WITH ME!

AND NOW YOU WANT TO BACK OUT OF THE AGREEMENT?

BUT BECAUSE OF YOU IT HAS BEEN DELAYED FOR OVER A WEEK.

THAT'S IMPOSSIBLE, NO MATTER WHAT, RIGHT!?

!

I DON'T HAVE THE TIME TO TALK ABOUT THIS ANY FURTHER!

IT'S NOT AN ISSUE IF THE OWNER IS ABSENT? YOU'RE HIS DAUGHTER, YOU CAN SIGN THE CONTRACT IN HIS PLACE!

HIGH SCHOOL GIRLS AREN'T THAT STUPID NOWADAYS, RIGHT?

CONTRACT

I'M WILLING TO PAY THAT MUCH FOR THIS CRAPPY CURRY HOUSE!

.....

HMM...

YOU SHOULD BE THANKING ME!

SIXTY MILLION IS A REALLY LARGE NUMBER, YOU'RE REALLY LUCKY!

FOR A POOR PERSON LIKE YOU

UNLESS YOU'RE PLANNING ON CHARGING A HIGHER PRICE.

SFX: SMACK!!

WHAT WAS THAT FOR!?

MAKITO

AH...

KANAMORI-SAN

YOU WANTED A SIGNATURE !?

I JUST GAVE ONE TO YOU!

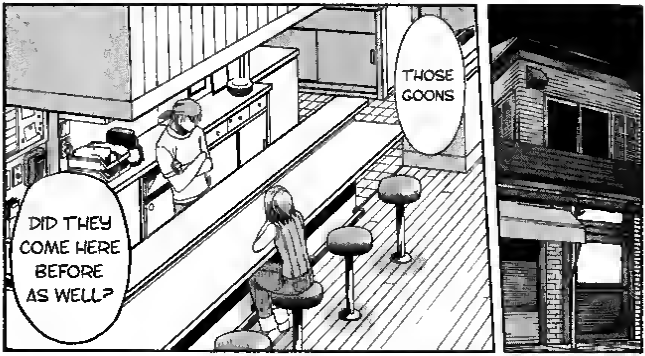
BAKA

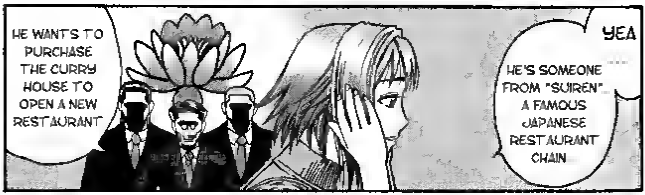
WH.. WHAT...

AH... THE STAMP WAS REVERSED?

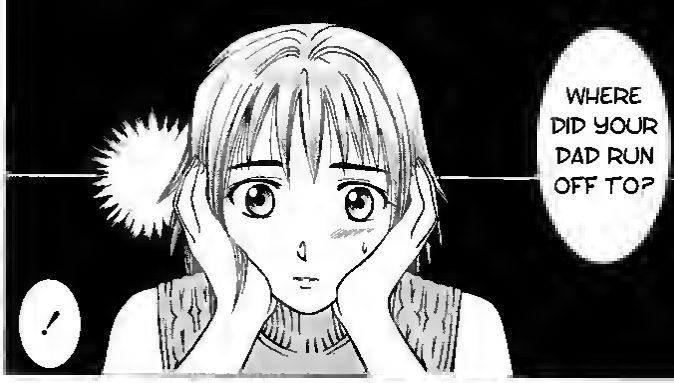
SFX DODODODODODO - DRUM ROLL

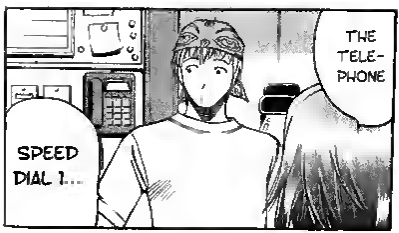
WU
UU
AA
HH
GET OUT!
KANAMORI -SAN
YOU ALL OF YOU
ARE YOU OKAY?
AH, KANAMORI -SAN!!
YOU HAVE NO CONTROL IN THIS MATTER!
I'LL REMEMBER ALL OF YOU!
COOKING
WHETHER WE CONTINUE THIS BUSINESS OR NOT, IS UP TO THE CUSTOMERS TO DECIDE!


THOSE GOONS
DID THEY COME HERE BEFORE AS WELL?

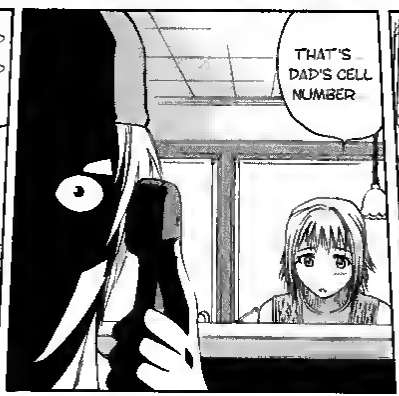

HE WANT'S TO PURCHASE THE CURRY HOUSE TO OPEN A NEW RESTAURANT
YEA
HE'S SOMEONE FROM "SUIREN" A FAMOUS JAPANESE RESTAURANT CHAIN

YUI...
TELL ME...
SO THAT'S HOW IT IS


WHERE DID YOUR DAD RUN OFF TO?
!


THE TELE-PHONE
SPEED DIAL 1...

COULD
COULD IT BE...
ON THAT DAY----


THAT'S DAD'S CELL NUMBER...

YOUR CALL CANNOT BE CONNECTED. THE PHONE YOU ARE CALLING IS CURRENTLY NOT TURNED ON.
?
CAN'T BE CONNECT-ED..?

THE DAY BEFORE YOU CAME HERE...

DAD SAID HE PLANS TO CONTINUE HIS TRAINING.

HE TOLD ME TO LIVE WITH UNCLE AND HATSUMI-NEECHAN, TEMPORARILY...

AND HE ALSO TOLD ME NOT TO WORRY ABOUT THE CURRY HOUSE.

HE LEFT THEREAF-TER.

SINCE I DIDN'T GO TO UNCLE'S HOUSE, HATSUMI-NEECHAN GOT WORRIED...

AND CAME HERE LOOKING FOR ME.

AH...

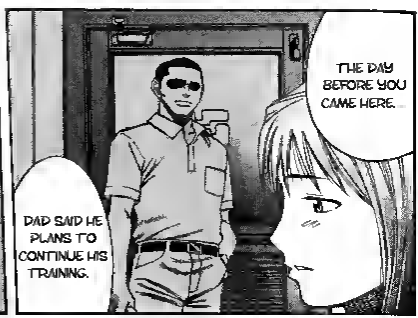
UUUUWAH

WAH

DAD IS SUCH AN IDIOT! HE ONLY THINKS ABOUT CURRY!

HE DOESN'T CARE ABOUT THE CURRY HOUSE AT ALL...

AND HE EVEN TOLD ME NOT TO WORRY. DADS A BIG LIAR!



THE SIMPLE REASON OF WHY SHE'S LETTING ME LIVE HERE---

I DON'T KNOW HOW.. BUT I THINK I UNDER-STAND--

THAT SORT OF SITU-ATION...

REALLY RESEM-BLES MY OWN BITTER PAST----

I FEEL ...

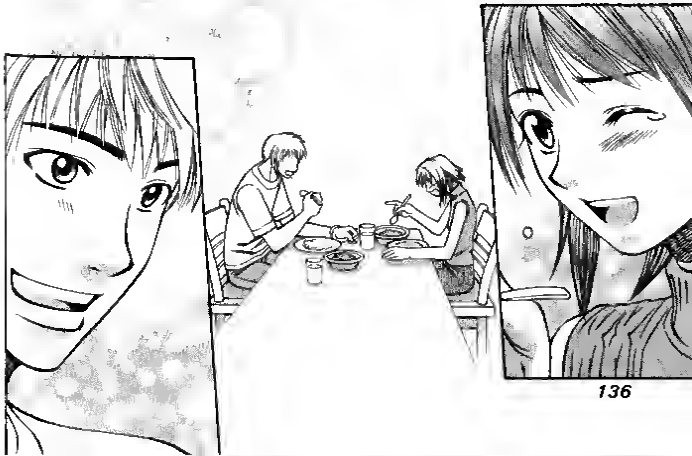
IT'S THE SAME REASON AS WHY SHE CAN'T BEAR LETTING HOMELESS ANIMALS GO, AND END UP RAISING THEM

YOU'RE HUNGRY TOO, RIGHT? COME EAT!
HMMM
YUP! IT'S BECAUSE I CHOPPED A LOT OF YAMS TODAY!
DELI-CIOUS-----♡ IT'S YAM CURRY ♡
WAIT! THERE'S NO SAUCE AT ALL. IT LOOKS LIKE STIR-FRIED VEGETABLES.
IS THIS CURRY AS WELL?
YES.
? CHOPPED A LOT OF YAMS? HOW COME?

THE BAKA YAM CURRY!
SO SCARY...
UGH! THIS... ISN'T THIS THE YAM STAMP YAM...?!
OMG
RIGHTEOUSLY NAMED...
NOTE: ENGRAVED ON THE TWO YAM PIECES ARE JAPANESE FOR "BA" AND "KA" ...THIS WAS FROM MAKITO'S STAMP EARLIER AA
BAKA YAM CURRY
INGREDIENTS (SERVES 4)
a
2 TSP FENNEL SEEDS (CRUSHED)
1 TSP CORIANDER SEEDS (CRUSHED)
GARLIC (DISCRETIONARY)
GINGER (DISCRETIONARY)
OIL (DISCRETIONARY)
1 ONION
1~2 TSP CAYENNE PEPPER
SALT (DISCRETIONARY)
SEVERAL GREEN CHILI PEPPERS
2~3 YAMS
b
1 CAULI FLOWER
2 TOMATOES
1 CUP WATER
INDIAN CURRY POWDER (DISCRETIONARY)
CILANTRO (DISCRETIONARY)
STEP 1: FIRST CUT THE YAMS IN HALF AND THEN CARVE THE WORDS "BAKA" INTO THEM AFTERWARDS. CUT UP THE YAMS INTO BITE SIZED PIECES.
OF COURSE YOU DON'T HAVE TO DO STEP 1!
BAKA
STEP 2: ONCE THE OIL IS HEATED UP IN THE POT, ADD IN THE PRE-CRUSHED GARLIC AND GINGER (THIS CAN BE DONE WITH A MORTAR & PESTLE) AS WELL AS DICED ONIONS.
STEP 3: WHEN THE CONTENTS OF THE POT GET A GOLDEN BROWN COLOUR, YOU CAN ADD IN THE INGREDIENTS IN (A) CAYENNE PEPPER AND SALT
STEP 4: CHOP UP THE VEGETABLES IN (B) INTO PROPER PROPORTIONS (NOTE: CUT THE YAMS IF YOU HAVEN'T ALREADY DONE SO IN STEP 1. THE GREEN CHILI PEPPERS SHOULD BE JULIENNED CUT INTO SHORT STRIPS, THE TOMATOES SHOULD BE DICED AND THE CAULI FLOWER CHOPPED UP LIKE BROCOLLI). THEN ADD IN THE VEGGIES, AS WELL AS THE WATER AND STIR THE CONTENTS OF THE POT EVENLY.
STEP 5: ONCE THE VEGETABLES ARE COOKED, ADD IN THE SALT AND THE INDIAN CURRY POWDER TO YOUR DISCRETION (AND TASTES). ALSO, ADD IN THE DICED CILANTRO.
STEP 6: COMPLETE.
YOU CAN STILL MAKE DELICIOUS CURRY USING NOTHING BUT VEGETABLES!

AH
FUU
YAA
OH YEA...
Ring Ring Ring
YEA...
Ring Ring Ring
Ring Ring Ring
beep
FUU
HEH SORRY. I'M IN THE MIDDLE OF SOME-THING GOOD HOLD ON A MINUTE.
YAA
WHAT ?
AH YOU
FUU
AH...
JUST SAY IT
.....
HEH
WHAT HAPPENED THIS TIME?
FUU YAA, YAA,
FU FU FUU
CURRY HOUSE ?
YES

HMM
OK!
YM
COMPLETELY DESTROY THE CUSTOMERS' TRUST, AND THAT IGNORANT CHEF!
UDOU THE RAVAGER!
THANKS A LOT...



OK! GOTTA WORK HARD TODAY TOO!

FWIP

YAWN...

EH?

THAT'S ...

Chapter 7
Sudden Appearance of a Strong Rival and Indian Curry

WE'VE GOT A PROBLEM!

だだだだだだだだ

NO! NO!

WHAT ARE YOU DOING, BEING SO NOISY IN THE MORNING...

ガラガラ

SO ANNOYING...

HAHA HA!

AH! ♡

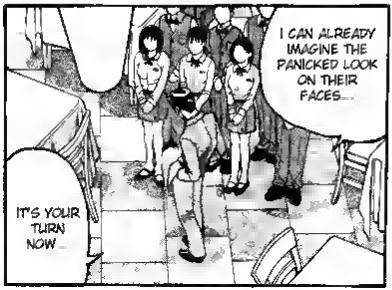
AHH!

DON'T LOOK AT ME, LOOK OUT-SIDE!

MAKITO! LOOK OUT-SIDE!

AH?

CURRY SHOP

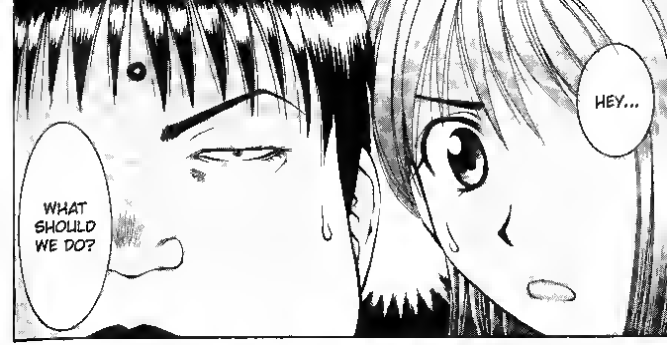

I CAN ALREADY IMAGINE THE PANICKED LOOK ON THEIR FACES...
IT'S YOUR TURN NOW...

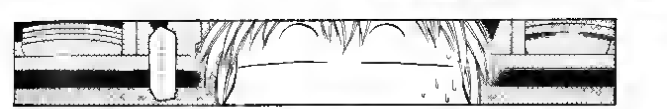
INDIA
HA HA HA!

I UNDER-STAND
LET'S STEAL ALL THEIR CUSTOMERS!

I UNDER-STAND! THE CUSTOMERS' TRUST AND CRUSH THAT CHEF THEM BOTH, RIGHT KANAMORI?

H-H-H-!
DESTROY IT ALL, UDOU!





HEY...

WHAT SHOULD WE DO?

THAT WON'T WORK... OPENING A CURRY HOUSE NEXT TO ANOTHER ONE...

THERE'S NO LAW AGAINST IT...

THAT'S TRUE, BUT...

BUT OPENING ONE NEXT TO OURS IS AN OBVIOUS ATTEMPT TO STEAL OUR BUSINESS!

IT'S ALL THE WORK OF THAT GUY WHO WANTED TO BUY THE STORE!

YEAH! I AGREE!

yeah~~~

CLAP!

BUT... ONE THING, I DO MIND...

WHAT THEY DO IS THEIR BUSINESS...

STOP MAKING SUCH A FUSS AND GET TO WORK.

THEY FAILED TO BUY IT LAST TIME...

IT MUST BE THE WORK OF THAT MAN...

KA KA

WELCOME!

IT WAS A CD RENTAL STORE, BUT ALL OF A SUDDEN IT'S BECOME A CURRY RESTAURANT...

THAT STORE WASN'T A RESTAURANT YESTERDAY...

PUFF

ぎょっ!

AH... WELCOME...

PLEASE HAVE A SEAT...

ぬっ

HAHA, THIS CURRY RESTAURANT IS PRETTY NICE!

.....
PING
HUH..
WOW, SO BOLD...
?
ARE THEY "ESCORTS?"
.....
WHAT WOULD YOU LIKE?
RIGHT ...

PRESS
!
HAHAHAHA
THIS! I'LL HAVE THIS!
HAHA, SUCH A CUTE GIRL! AND ONLY THE SIZE OF ONE HAND!
HAHHAAH

What would you like...

!

……

……

ゴゴゴ

HAHAHA

I'M SORRY!

THIS GIRL IS JUST TOO CUTE!

HAHA, EXCUSE ME!

IT'S MY FAULT, DON'T BE MAD!

AH..

AH...

HEE HEE!

SO HE'S GOT A LITTLE BACKBONE, DOES HE...

THAT'S RIGHT, LEMME GET CHICKEN CURRY!

FOR 3!

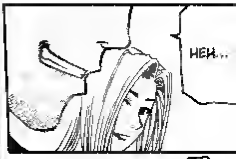
I GOT IT...

.....

HUH...

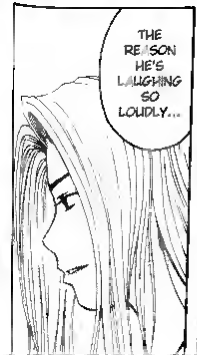
HERE YOU GO, PLEASE ENJOY.

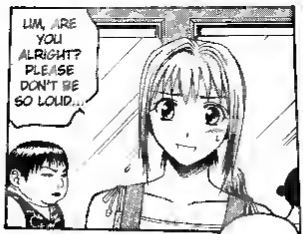
AHA-HAHA-HAH!
AHH HAHA HAH HAHA! THIS IS GREAT!


HEH...

HEH HEH HEH!

HA HAH HA!
?


THE REASON HE'S LAUGHING SO LOUDLY...


UM, ARE YOU ALRIGHT? PLEASE DON'T BE SO LOUD...

HUH?
YOU STILL DON'T UNDER-STAND?

I'VE HEARD ABOUT HOW GOOD THIS PLACE IS!
HAHA, MY STOMACH HURTS FROM ALL THE LAUGHING!

I THOUGHT IT WAS BECAUSE OF THE FOOD HERE THAT YOU WERE ABLE TO ATTRACT SO MANY CUSTOMERS

SPENDING THIS KIND OF MONEY FOR SUCH PLAIN FOOD? IT'S RIDICULOUS!

A DISH LIKE THIS? HE CAN MAKE IT TOO!

THEN WHY DON'T YOU MAKE ONE?!

HAHAH! HOLD ON, RINA!

THE REASON I COME HERE EVERYDAY IS FOR THE DISHES HERE!

IF YOU WANNA TALK BIG, THEN WHY DON'T YOU TRY MAKING IT?! AND...

I'VE BEEN IN A BAD MOON ALL DAY...

!

HAHA, SHE'S PRETTY BRAVE!

ALRIGHT, IF YOU'LL ALLOW ME...

WAL..!

IF YOU FAIL, I'M GOING TO...

YOU UNDER-STAND?

THAT'S FINE.

BUT..!

MAKI-TO!

INTER-ESTING...

GO AHEAD.

COOKING

HUH?
HOW LONG HAVE YOU BEEN MAKING CURRY?
CAN I ASK YOU A QUESTION?
WILL OFFICIALLY END!
IS THAT RIGHT? THEN EVERYTHING YOU'VE DONE TO THIS DAY...
SINCE
SINCE I WAS A KID.
how many years is that...?

.....
I'M DONE!
YOU'LL UNDER-STAND WHEN YOU TASTE IT—
CHOMP

NO..
EXACTLY THE SAME TASTE...

WELL?

THIS... THIS TASTES EVEN BETTER!
THIS MAN'S CURRY...

DO YOU UNDER-STAND WHY I WAS LAUGHING NOW? WITHOUT TALENT, IT'S JUST A WASTE OF TIME!
SO YOU'VE BECOME AN OBEDIENT LITTLE WOMAN!
HA HA HA!

ALL I DID WAS CHANGE THE PROPORTIONS AROUND!

COOKING REALLY IS EASY!

FOR CURRY, YOU JUST HAVE TO COMBINE EACH INGREDIENT AND SEASONING PROPERLY!

THE DISH I MADE IN A FEW MINUTES IS BETTER THAN THE DISH HE SPENT A LIFETIME ON!

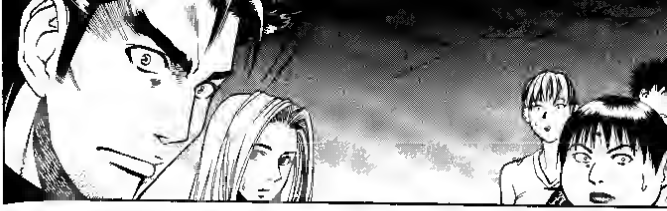
SO? HOW ABOUT IT?

SPENDING YOUR LIFE SEEKING THIS KIND OF TASTE IS POINTLESS!

AS LONG AS YOU HAVE KNOWLEDGE OF EACH SEASONING, YOU CAN MAKE IT!

CURRY IS SUCH A SIMPLE, TRIVIAL FOOD!

WHAT YOU SAID...



HUH?

I COMPLETELY AGREE!
COOKING

WHAT YOU'VE SAID
YOU JUST NEED TO KNOW A LITTLE BIT ABOUT SPICES IN ORDER TO COOK GOOD CURRY!
Chapter 8
A Declaration with Pride and the Phony Curry
I WON'T DISPUTE IT...
WHICH MEANS, CURRY IS A SIMPLE DISH THAT ANYONE CAN MAKE!
HUH...?

Chapter 8

A Declaration with Pride and the Phony Curry

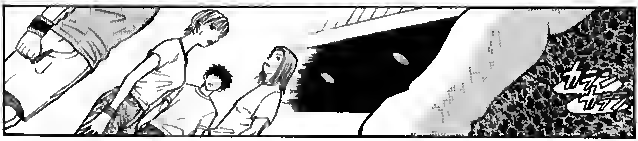
WAIT

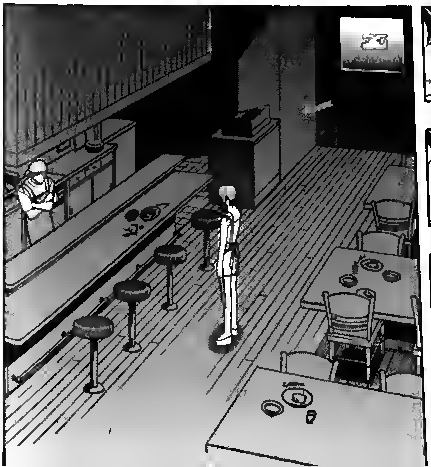
DON'T YOU HAVE PRIDE IN THE CURRY YOU COOK?
WHAT KIND OF NONSENSE ARE YOU TRYING TO SAY?! WHY DO YOU HAVE TO ABIDE BY HIS WORDS?!
WAIT A MINUTE!
YOU THINK SO TOO!?

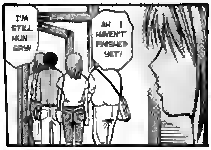
WHAT HE SAID WAS TRUE.
……
……

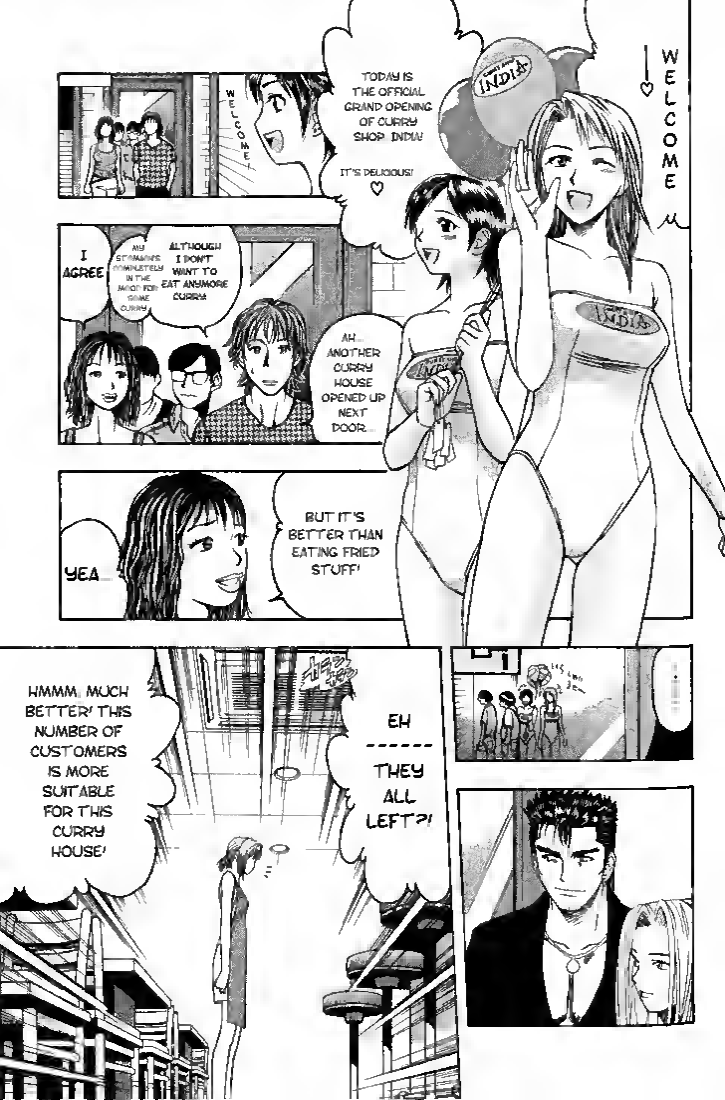
WAS MISTAKEN. I THOUGHT YOU WERE... BETTER THAN THAT.

I...








WELCOME
WELCOME
TODAY IS THE OFFICIAL GRAND OPENING OF CURRY SHOP INDIA!
IT'S DELICIOUS!
I AGREE
MY STOMACH'S COMPLETELY IN THE MOOD FOR SOME CURRY
ALTHOUGH I DON'T WANT TO EAT ANYMORE CURRY
AH... ANOTHER CURRY HOUSE OPENED UP NEXT DOOR...
YEA...
BUT IT'S BETTER THAN EATING FRIED STUFF!
HMMM, MUCH BETTER! THIS NUMBER OF CUSTOMERS IS MORE SUITABLE FOR THIS CURRY HOUSE!
EH ------ THEY ALL LEFT?!

WELL DONE, UDOU!

SFX HEHEHE

DOES IT MATTER?
WHAT?
SO THE NEW STORE IS MANAGED BY YOU...
THEN THAT GUY MUST BE IN ON THIS WITH YOU...
WHEN HE WAS USING THE JAPANESE KNIFE...
NOW IT'S TIME FOR ME
TO RETURN THE FAVOUR!
IT WAS VERY ENTERTAINING, BUT IT WAS NOTHING MORE THAN FORGERY...
HAHA
THIS ...
THIS CURRY HOUSE IS FINISHED!

THE TRUE MEANING OF CURRY...

YOU DON'T UNDERSTAND ONE BIT, RIGHT?!

HEH

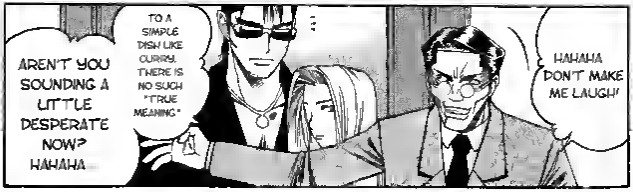
HOW CAN THERE BE A TRUE MEANING FOR TRASH LIKE CURRY?!

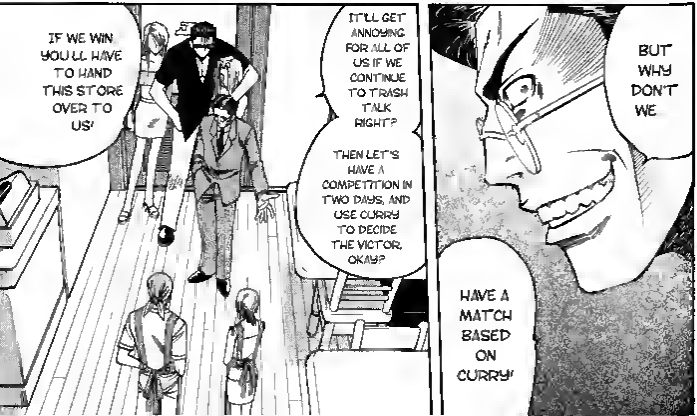
WAHAHAHA! ARE YOU KIDDING ME?!

YOU'RE JUST BEING A SORE LOSER!

THE TRUE MEANING OF CURRY...

OK! SHOW ME...
YOU REALLY ARE INTERE-STING...
HMM.
YOU SAID THE CURRY I COOKED WAS A CHEAP IMITATION...
ARE YOU TRYING TO INSULT ME?
THE TRUE MEANING OF CURRY!


AREN'T YOU SOUNDING A LITTLE DESPERATE NOW? HAHAHA...
TO A SIMPLE DISH LIKE CURRY, THERE IS NO SUCH "TRUE MEANING."
HAHAHA DON'T MAKE ME LAUGH!

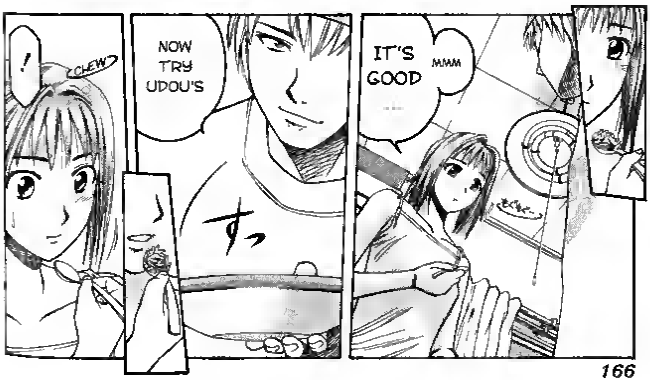

IF WE WIN YOU'LL HAVE TO HAND THIS STORE OVER TO US!
IT'LL GET ANNOYING FOR ALL OF US IF WE CONTINUE TO TRASH TALK RIGHT?
THEN LET'S HAVE A COMPETITION IN TWO DAYS, AND USE CURRY TO DECIDE THE VICTOR. OKAY?
BUT WHY DON'T WE
HAVE A MATCH BASED ON CURRY!

CHICKEN CURRY!

I WON'T DISPUTE IT...
CURRY IS SOMETHING SO SIMPLE, ANYONE CAN COOK IT!
IF THAT'S WHAT YOU SAY.
YUI?
COME TRY THIS.
.....
WHY
DO YOU ALSO ADMIT CURRY TO BE A SIMPLE DISH?
YUI?
WHAT'S WRONG.
HUH?
WHY DO YOU HAVE TO AGREE WITH WHAT HE SAID?

...?

TRY MINE FIRST!
I COOKED THE ONE ON THE LEFT, AND THE ONE ON THE RIGHT BELONGS TO UDOU


!
CHEW
NOW TRY UDOU'S
すっ
IT'S GOOD
MMM
CHEW

.....
COMPARED WITH MAKITO'S THE TASTE IS RICHER
WHAT... IS THIS....?
IT MAKES YOU WANT TO KEEP EATING IT!
UDOU'S TASTES BETTER, RIGHT?
.....
HMM
THIS IS WHAT I MEANT WHEN I SAID UDOU'S CURRY WAS A PHONY IMITATION...
IT BECAME ALL OILY, RIGHT?!

IN COOKING NORMAL CURRY, THE CHICKEN SKIN IS REMOVED IN ORDER TO GET RID OF THE EXCESS FAT...

THE FAT AND OIL WILL MAKE THE TASTE OF CURRY RICHER AND MORE DELICIOUS.

BUT UDOU USED IT TO BRING OUT A RICHER TASTE

JUST LIKE BEFORE, WHEN YOU THOUGHT HIS CURRY WAS DELICIOUS.

THIS IS THE PHONY IMITATION THAT UDOU HAS CREATED!

HAVEN'T I SAID IT BEFORE? IT'S THE CUSTOMERS WHO DECIDE WHETHER THE TASTE IS GOOD OR BAD

SO...

I UNDER-STAND THIS... BUT...

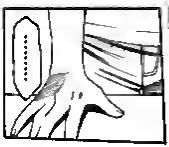
.....

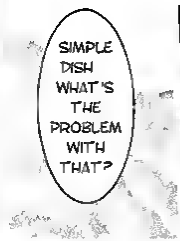
IT'S THE CHICKEN SKIN...

THAT LET OUT THE FAT!

IS THAT WHY YOU SAID CURRY IS SUCH A SIMPLE DISH!?

AND THAT "ANYONE CAN COOK IT"...?!



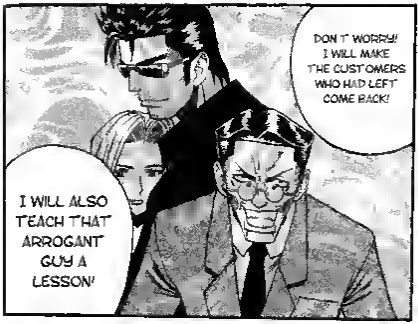


A SIMPLE DISH LIKE THAT!

I'D MUCH RATHER PREFER TO COOK A DISH THAT OUT OF A 100 PEOPLE, ALL 100 CAN COOK...

HMMM
YEAH
THIS PERSON REALLY LOVES CURRY!
IT'S NOTHING LIKE. HAVING NO PRIDE, OR BEING REGRET-FUL--
NO, IT'S NOTHING LIKE THAT.
HIS IDEALS AND BELIEFS ARE WORLDS ABOVE MINE---
AH

AND BECOME THE BEST ONE OF THEM ALL!
THAT'S MY GOAL AND... ISN'T THAT A DISH LIKE CURRY'S... GREATEST CHARM?

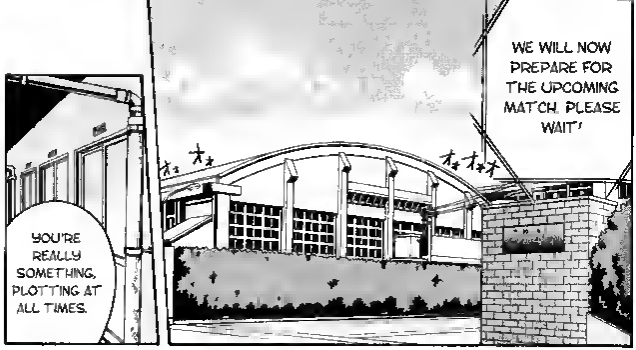


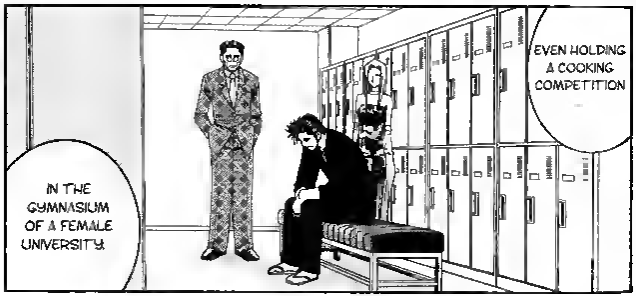
SIMPLE DISHES ARE THE VERY CORE OF COOKING!

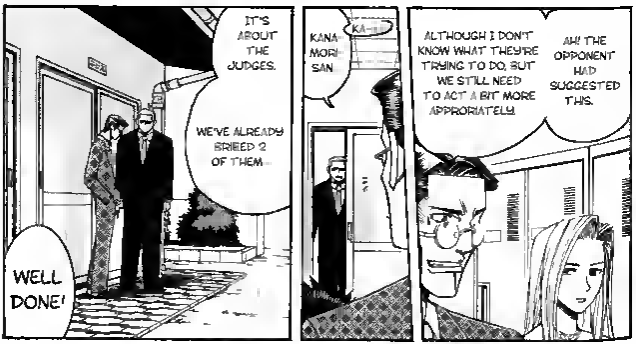
EXCALIBER,! AAHHH!
AH!
UNNNNN
AH!
AHHHHH
Chapter 9
The Wounded Beast and the True Meaning of Curry
3
1
2
カン
カン
カン
WAH YAH !!
SHINOZAKI FROM AISEN FEMALE UNIVERSITY HAS DEFEATED HER OPPONENT IN 8 MINUTES AND 42 SECONDS!
THE COMPETITION CONTINUES, AND NOW IT'S TIME FOR TODAY'S SPECIAL EVENT

Chapter 9

The Wounded Beast and the True Meaning of Curry


WE WILL NOW PREPARE FOR THE UPCOMING MATCH. PLEASE WAIT!
YOU'RE REALLY SOMETHING, PLOTTING AT ALL TIMES.


EVEN HOLDING A COOKING COMPETITION
IN THE GYMNASIUM OF A FEMALE UNIVERSITY.


IT'S ABOUT THE JUDGES.
WE'VE ALREADY BRIBED 2 OF THEM...
WELL DONE!
KANA-MORI SAN.
KA—
ALTHOUGH I DON'T KNOW WHAT THEY'RE TRYING TO DO, BUT WE STILL NEED TO ACT A BIT MORE APPROPRIATELY.
AH! THE OPPONENT HAD SUGGESTED THIS.

BUT HE DARED TO PISS ME OFF I MUST TEACH HIM A LESSON!

COMPETING USING CURRY, I THINK IT SHOULDN'T BE A PROBLEM.

WHAT ABOUT THE OTHER ONE?

JUST A BIT MORE AND WE'LL GET HIM

REA-LLY...

HEHEHE

IT SEEMS LIKE YOUR FIGHTING SPIRIT IS RATHER EXUBERANT

IT'S BECAUSE OF AYA

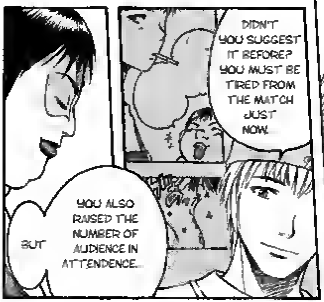
I'M USUALLY LIKE THIS, BECAUSE THERE WON'T BE ANYTHING LEFT AFTER WARDS.

IF I LOSE WHO WILL TAKE CARE OF HER?

ぱし

YUP!

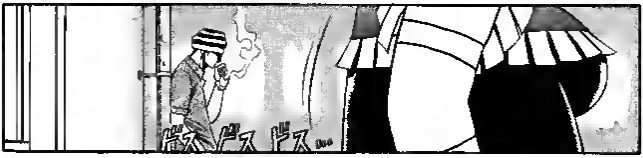
YOU REALLY SURPRISED ME... YOU ACTUALLY WANTED TO HOLD A CURRY COMPETITION HERE.


DIDN'T YOU SUGGEST IT BEFORE? YOU MUST BE TIRED FROM THE MATCH JUST NOW...
BUT
YOU ALSO RAISED THE NUMBER OF AUDIENCE IN ATTENDENCE...

SHOW IT TO ME PROVE TO ME THAT YOU ARE A STRONG MAN!
I DON'T WANT TO SEE YOUR VEXED FACE AGAIN!

I WON'T LOSE!
FOR HER!

I AM ONE OF THE JUDGES. HMMFPH I HOPE TO SEE AN EXCELLENT PERFORMANCE!
PROVE IT USING YOUR CULINARY TALENT!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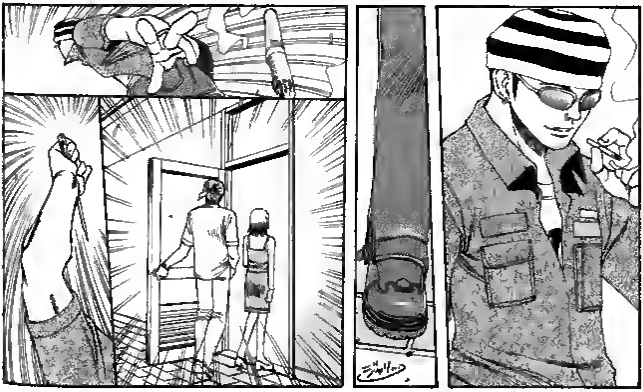
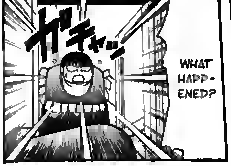


AH
!?



NOOOOOOOOO!!!

WHAT HAPP-ENED?

...!!

HAHA

MUST BE A JOKE HUH...

QUICKLY RAISE YOUR ARM RAISE IT HIGHER THAN YOUR HEART!

AH

YOU MUST GO TO THE HOSPITAL IMMEDI-ATELY.

DUMBASS! IF I GO TO THE HOSPITAL WHO'S GONNA COOK THE CURRY?!

NOW IS NOT THE TIME TO TALK ABOUT SOME-THING LIKE THAT!!!

OUCH

AH

SFX-GRAB

THAT SORT OF THING... IF NOW IS NOT THE TIME TO DO IT THEN WHEN IS THE TIME TO DO IT...

WHY...

WHY DO YOU HAVE TO BE SO STUBBORN ?

FORGET IT IT HAS ALREADY BECOME THIS SERIOUS...

AH

EITHER FOR THE CURRY HOUSE... OR FOR REVENGE...

ENOUGH ALREADY... PLEASE DON'T COMPETE ANYMORE.

LET'S GO TO THE HOSPITAL ...

DUMBASS ...

STEP

FOR THE CURRY HOUSE? FOR REVENGE? WHAT ARE YOU TALKING ABOUT ...

NO MATTER FOR WHAT REASON I ONLY HAVE ONE ANSWER TO THIS...

THANK YOU ALL FOR WAITING! TODAY'S SPECIAL MATCH WILL NOW BEGIN!
COOKING GANESHA VERSUS CURRY SHOP INDIA...
IT'S FOR MY-SELF!
I ENTERED TODAY'S COMPETITION FOR MYSELF!

THE COMPETITION IS BASED ON CHICKEN CURRY WITH A TIME LIMIT OF 60 MINUTES!
BOTH COMPETITORS WILL NEED TO FINISH THEIR RESPECTIVE CHICKEN CURRY WITHIN 60 MINUTES!
NOW, THE MATCH HAS OFFICIALLY BEGUN!
COMPE-TITORS MAY-
THE LOSING SIDE MUST CLOSE THEIR RESTAURANT IMMEDIATELY!
SUBSEQUENTLY, THE THREE TASTE JUDGES WILL DECIDE WHO THE WINNER IS FOR TODAY'S COMPETITION!

BOTH COMPETITORS HAVE ALREADY STARTED

START COOKING!

WHAT HAPPENED TO GANESHA?

AH-

YOU MUST NOT USE YOUR LEFT HAND!

DAMN IT... SHE ACTUALLY WANTED ME TO PROMISE HER TO DO THIS.

HE'S ONLY USING HIS RIGHT HAND?!

DOES HE REALLY HAVE THAT MUCH CONFIDENCE ?

HEHEHE I REALLY ADMIRE THE FACT THAT YOU DIDN'T FORFEIT! HOWEVER

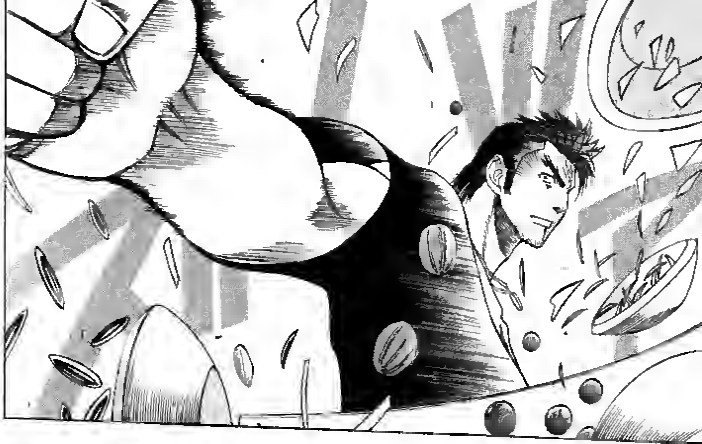
IF YOU'RE ONLY USING YOUR RIGHT HAND THERE'S NO WAY FOR YOU TO FINISH THE CURRY WITHIN 60 MINUTES!

INDIA CURRY HOUSE HAS ALREADY BEGUN SAUTEEING THE ONIONS.
THE SPICES HE'S USING ARE ...?

GANESHA IS USING ABOUT 10 DIFFERENT SPICES! HOWEVER, INDIA CURRY HOUSE HAS.
EVERYONE, PLEASE TAKE A CAREFUL LOOK! THE SPICES EMPLOYED BY THE TWO COMPETITORS ARE VERY DIFFERENT!

THIS MATCH... IS DEFINATELY MINE!
HEHE, CURRY IS NOTHING MORE THAN A FOOD MADE FROM MIXING MANY DIFFERENT KINDS OF SPICES!

OVER 30!



AH...

.....

AM I NOT RIGHT!
YOU KNOW IT AS WELL AS I DO! THE MORE SPICES YOU USE, THE BETTER THE TASTE WILL BE

CU CURRY SHOP INDIA JUST THREW AWAY HALF OF THE SPICES!
THERE'S ONLY ABOUT 10 DIFFERENT KINDS OF SPICES LEFT! NOW THE DISSIMILARITIES BETWEEN THE COMPETITORS HAVE GREATLY REDUCED!
WHAT ?!
WH

AH
!?

THE FEWER THE NUMBER OF SPICES, THE HARDER THE FLAVOUR ADJUSTMENTS BECOME...

HOWEVER, DOING SO WILL ALLOW THE DIFFERENT SPICES TO DISPLAY THEIR UNIQUE FLAVOURS MORE EFFECTIVELY...

IS THIS WHAT YOU MEANT BY THE TRUE MEANING OF CURRY?!

.....

SORRY, YUI...

!

USING ONLY MY RIGHT HAND

WILL NOT BE ENOUGH TO DEFEAT HIM!

AH... GANESHA IS FINALLY USING BOTH HIS LEFT AND RIGHT HANDS SIMULTANEOUSLY...

THAT DUMB ASS.

AH SO FAST!

VERY FAST!!

HE'S SPEEDING TOWARD CURRY SHOP INDIA!

SFX SPLAT

?

SFX RUB

THIS IS

NO FURTHER-MORE. ALTHOUGH HE BECAME PALE DUE TO THE LOSS OF BLOOD
THE TIMING IS AWESOME NOT A SINGLE DROP HAS TOUCHED THE STUFF INFRONT OF HIM
ONLY LEAVING A SEA OF BLOOD BEHIND HIM!
AMAZING. THIS GUY REALLY IS IMPRESSIVE.

THAT FACE IN AGONY
OK!
IN ORDER TO BE FAIR, NONE OF THE JUDGES WILL KNOW WHICH OF COMPETITORS IS BEING REPRESENTED BY EACH PLATE COLOUR!
BOTH COMPETITORS HAVE SUCCESSFULLY FINISHED THEIR DISHES!
IS IT THE RED OR THE WHITE? PLEASE PLACE THE BETTER TASTING ONE IN FRONT!
IS REVEALING A SMILE OF UTTER JOY!

WAIT!!
ばっ
OK!
JUDGES, PLEASE BEGIN TASTING!

華麗なるカレー食卓

~Addicted to curry~

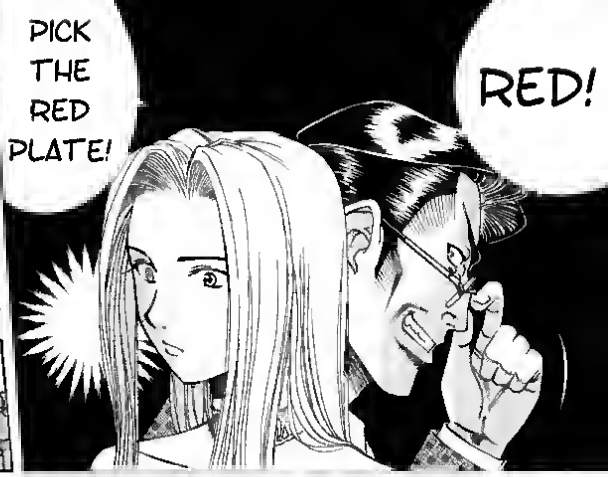
CHAPTER 10
THE MAGNIFICENT INTRUDER AND THE GLORIOUS CURRY CHICKEN

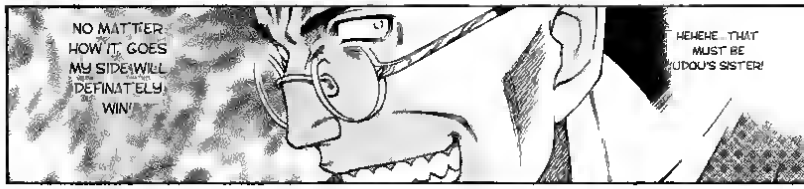
BEGIN TASTING!!
OK-
WAIT!

TAKE THE PLACE OF ONE OF THE JUDGES?
SORRY, CAN YOU LET HER...
TOTALLY RIDICULOUS!
HOW CAN THAT BE?!
.....
THIS GIRL!

!
I HAVE NO PROBLEM
BUT I DON'T KNOW ABOUT GANESHA
THIS GIRL...
HER EYES...
DO WHATEVER YOU WANT!
THIS...
YES, I THINK IT WOULD BE MORE FAIR THIS WAY!
UM
THANK YOU...

.....


PICK THE RED PLATE!
RED!


NO MATTER HOW IT GOES MY SIDE WILL DEFINATELY WIN!
HEHEHE THAT MUST BE UDOU'S SISTER!

AH...

NOW LET'S BEGIN...
TASTING!

THE COMBINATION IS AWESOME!

ALL THE SPICES WERE PRESENTED IN THEIR BEST FORM!

BOTH DISHES TASTE VERY FRESH AND THE FLAVOURS OF THE SPICES ARE ALSO VERY RICH.

THAT IS, ONE OF THEM HAS A VERY HEAVY, AND RICH FLAVOUR TO IT AND THE OTHER.

BUT THERE'S A BIG DIFFERENCE BETWEEN THE TWO OF THEM

MN...

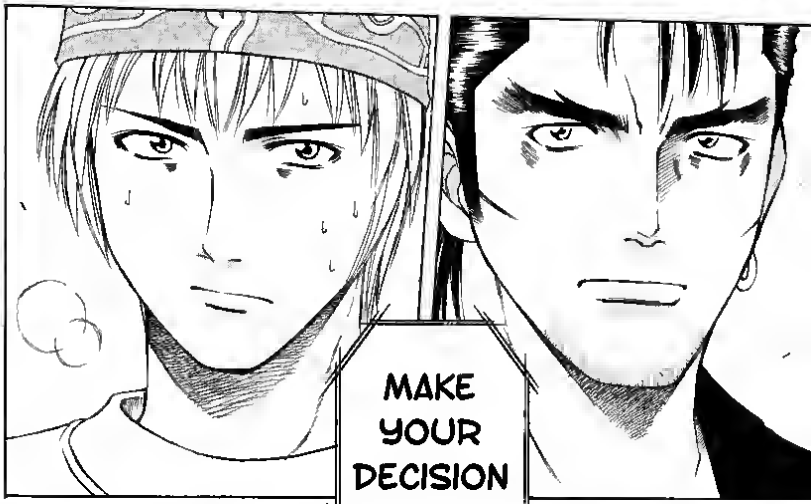
HOW IS IT?

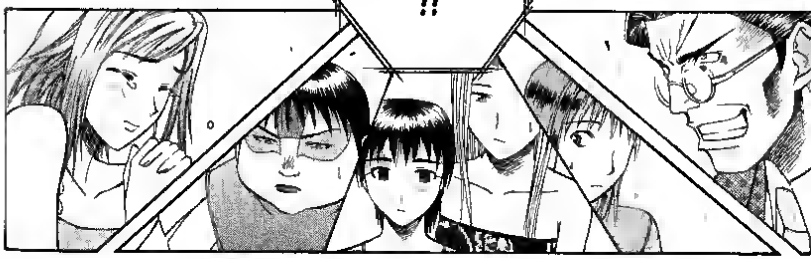
VERY WARM AND COMFORT-ING!

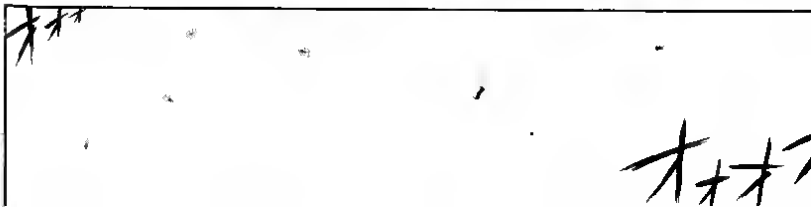
SO WARM...

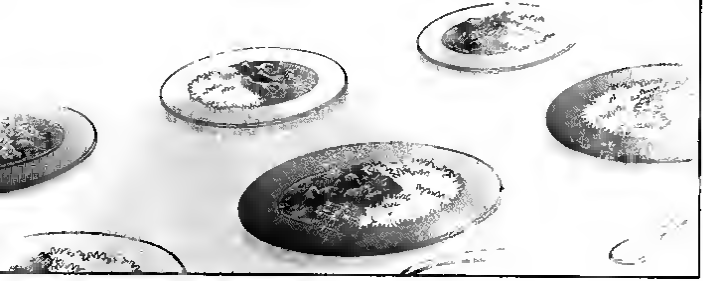
NOT ONLY IS THE STRONG FLAVOUR OF THE SPICES TURNED INTO A COMFORTING FEEL BUT ALSO THE TASTE CONTINOUSLY SWIRLS AROUND IN YOUR MOUTH!

EACH OF YOU PLEASE-
WILL THE THREE JUDGES PICK THE RED DISH OR THE WHITE DISH? JUDGES, PLEASE PLACE THE BEST TASTING DISH INFRONT OF YOU!
I THINK EVERYONE WANTS TO KNOW THE RESULTS OF THE MATCH!


MAKE YOUR DECISION !!





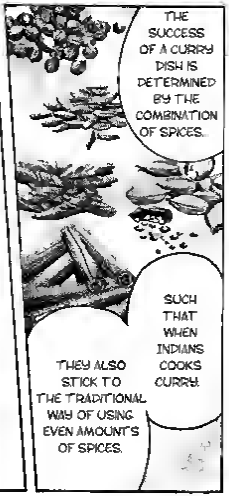


IT TAKES A BIT OF TALENT TO BE ABLE TO UNDERSTAND THIS FACT...
BUT RATHER, TAKING THE RIGHT AMOUNT AND CAREFULLY MIXING THEM TOGETHER...
NOT TAKING A WHOLE BUNCH OF DIFFERENT SPICES AND CARELESSLY THROWING THEM TOGETHER...

COWS RIGHT...

THAT'S RIGHT! THEY BELIEVE THE FOOD MADE FROM THESE SPIRITUAL ANIMALS.
ARE THE FOOD OF GODS ---

THE SPIRITUAL ANIMALS THAT INDIANS VENERATE.
DO YOU KNOW WHAT IT IS?


THE SUCCESS OF A CURRY DISH IS DETERMINED BY THE COMBINATION OF SPICES.
SUCH THAT WHEN INDIANS COOKS CURRY!
THEY ALSO STICK TO THE TRADITIONAL WAY OF USING EVEN AMOUNTS OF SPICES.

THE ANSWER IS BUTTER!
INDIANS BELIEVE THAT BUTTER IS THE SOUL OF CURRY!
THE WINNER IS...
GANESHA!!

SFX CLAP CLAP CLAP CLAP CLAP

THIS IS FUCKING RIDICULOUS!

WHAT THE HELL REALLY HAPPENED?!

WHY DID YOU PICK THE WHITE ONE!? BITCH!!

YOU! DIDN'T I TELL YOU TO PICK THE RED PLATE?!

I WILL FIND PROFESSIONAL FOOD CRITICS TO JUDGE!

WHAT?!

I WANT TO SWITCH THE JUDGES

IT DOESN'T COUNT! IT DOESN'T COUNT! DO IT AGAIN!

THAT COLLEGE GIRL DOESN'T EVEN KNOW HOW TO TASTE!

WHAT? HE'S THE ONE WHO MADE IT?

HUT HUH! WHAT'S WITH THAT GUY!

RENA

DO YOU KNOW THE DIFFERENCE BETWEEN DELICIOUS FOOD AND TRASH?

ASSHOLE! YOU WANNA DIE!?

DO YOU HAVE FULL CONFIDENCE OF YOUR SENSE OF TASTE?

YOU'RE SO NOISY!! YOU DON'T KNOW SHIT, YOU FATASS! CAN YOU EVEN DISTINGUISH BETWEEN TRUE FLAVOURS!?

ガタ...

ANYONE CAN COOK IT. ANYONE CAN RELAXINGLY EAT IT...

CURRY...

CONFIDENCE IN MY SENSE OF TASTE?

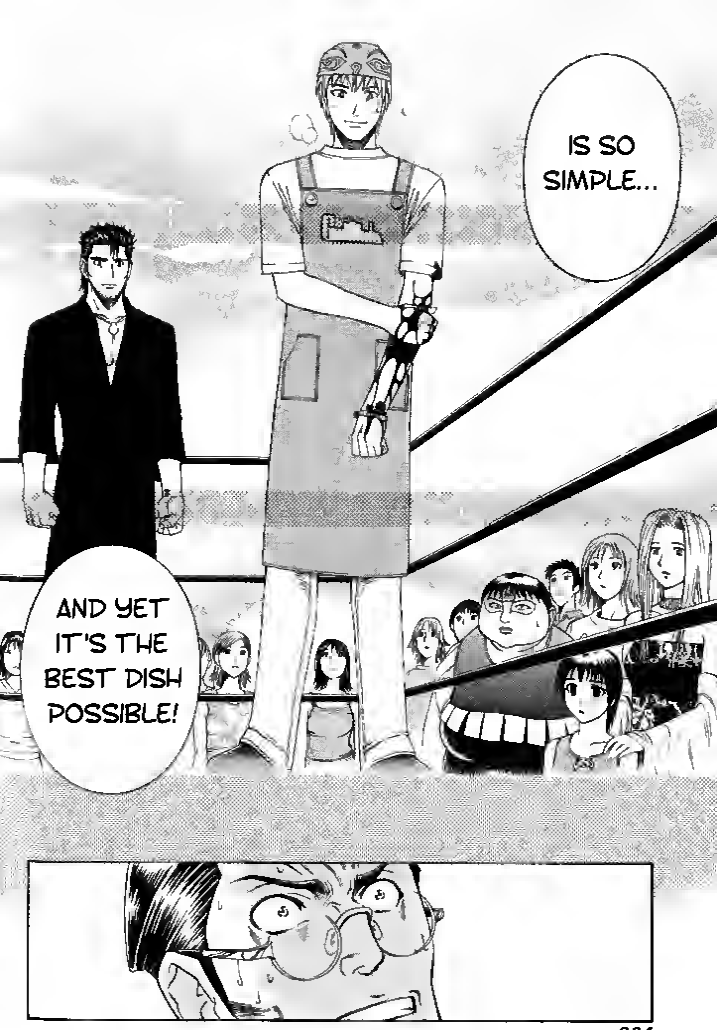
YOU...

YOUR PERSONAL REACTIONS TO FOOD IS THE BEST THING TO GO BY...

NO MATTER WHAT OTHERS SAY...

WHAT IS REAL TASTE ANYWAYS?

!


IS SO SIMPLE...
AND YET IT'S THE BEST DISH POSSIBLE!

YEA! THAT'S RIGHT!

STOP KIDDING AROUND! FOUR EYES!

GIVE IT UP! YOU OLD MAN!

DISGUSTING, YOU VILE, EVIL MAN!

YAH...

HNN.

BASTARD! I'LL REMEMBER YOU!

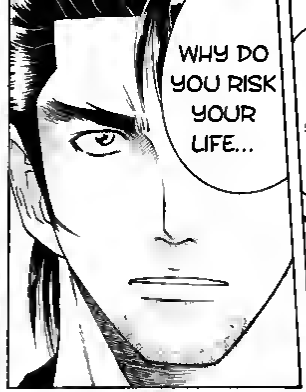
I WON'T BE DEFEATED LIKE THIS!!

PLEASE FEEL WELCOME TO COME AGAIN

MAY I ASK YOU SOMETHING?

Raws: Temporal
Translator: AintGuest
Editors: Ravenhoart
Finalpro

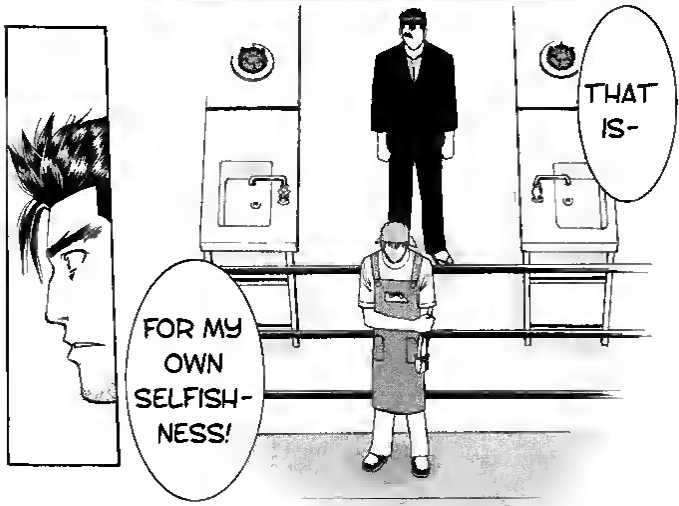
.....


WHY DO YOU RISK YOUR LIFE...

WHAT DO YOU HAVE THAT'S SUPPORT-ING YOU?
YOU'RE INJURED YET YOU DIDN'T GIVE UP AND KEPT GOING...

WHY?
IT'S FOR MYSELF
!?

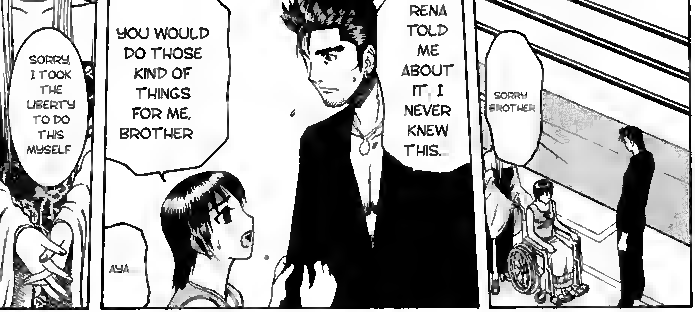
NO MATTER HOW MUCH BLOOD I LOSE, JUST AS LONG AS I GET TO SEE EVERYONE'S SMILES.
TO SAVE THIS VALUABLE CURRY HOUSE...

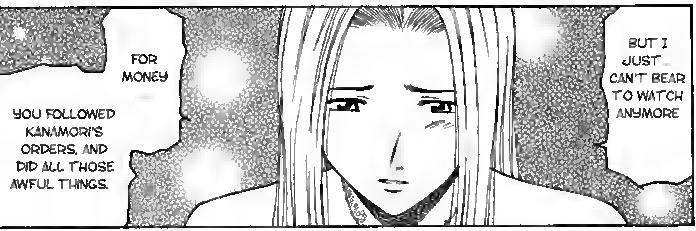

THAT IS-
FOR MY OWN SELFISH-NESS!

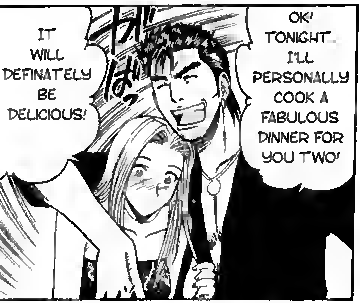
CURRY IS...
A FOOD THAT MAKES BOTH THE PEOPLE WHO COOK IT AND THE PEOPLE WHO EAT IT HAPPY!

HI!

DUMBASS
...

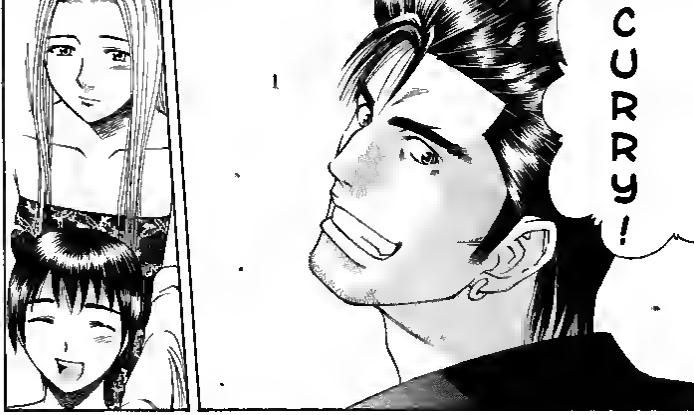

SORRY, I TOOK THE LIBERTY TO DO THIS MYSELF
YOU WOULD DO THOSE KIND OF THINGS FOR ME, BROTHER
AYA
RENA TOLD ME ABOUT IT. I NEVER KNEW THIS...
SORRY BROTHER


FOR MONEY
YOU FOLLOWED KANAMORI'S ORDERS, AND DID ALL THOSE AWFUL THINGS.
BUT I JUST CAN'T BEAR TO WATCH ANYMORE


IT WILL DEFINATELY BE DELICIOUS!
OK! TONIGHT... I'LL PERSONALLY COOK A FABULOUS DINNER FOR YOU TWO!

HAHA
I LOST...
CURRY IS A FOOD THAT MAKES BOTH THE PEOPLE WHO COOK IT AND THE PEOPLE WHO EAT IT HAPPY!
.....

YAAH? YOU'VE DECIDED ALREADY!
AH? WHAT WILL YOU COOK?



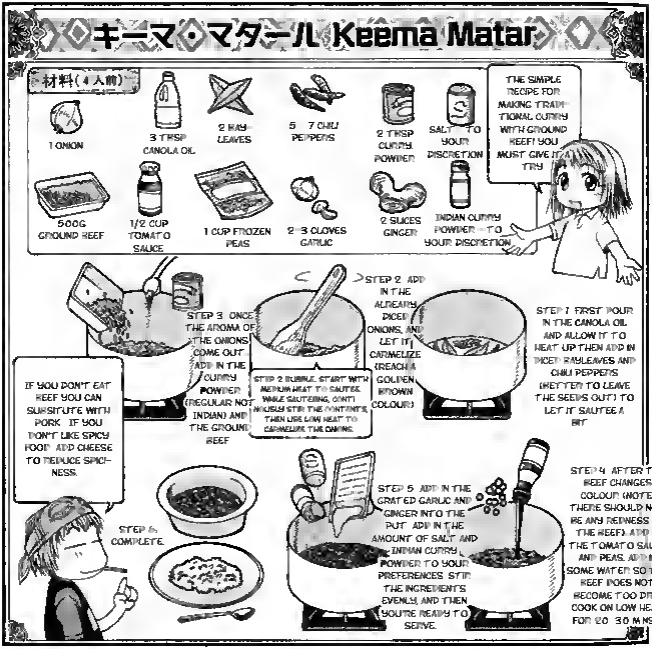
❶俺の天使とキーマ・マタール(完)

DELICIOUS CURRY RECIPES

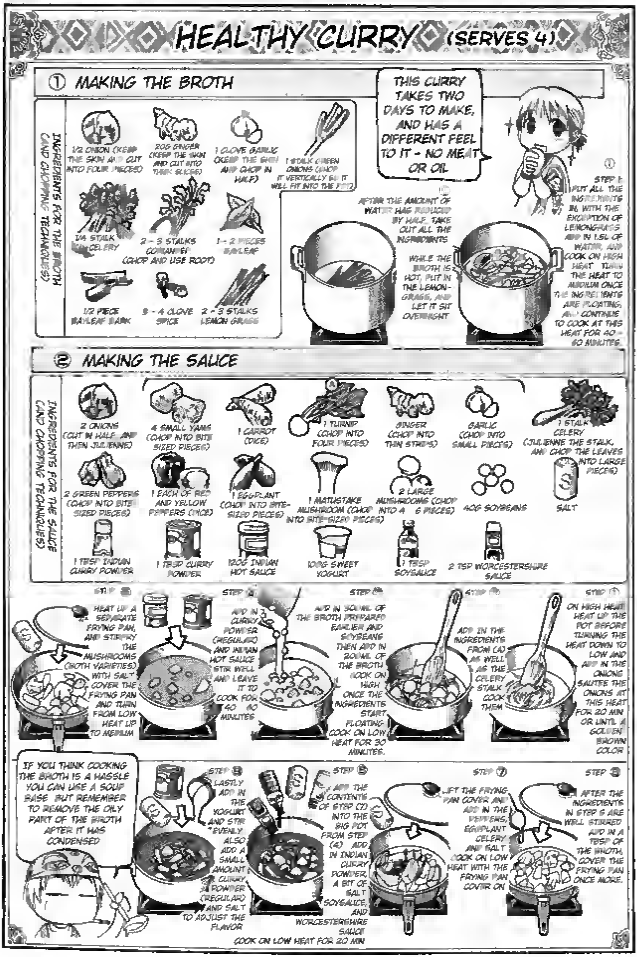
HERE ARE THE RECIPES IN THE STORY,

BACK TO SEE EVERYONE AGAIN!

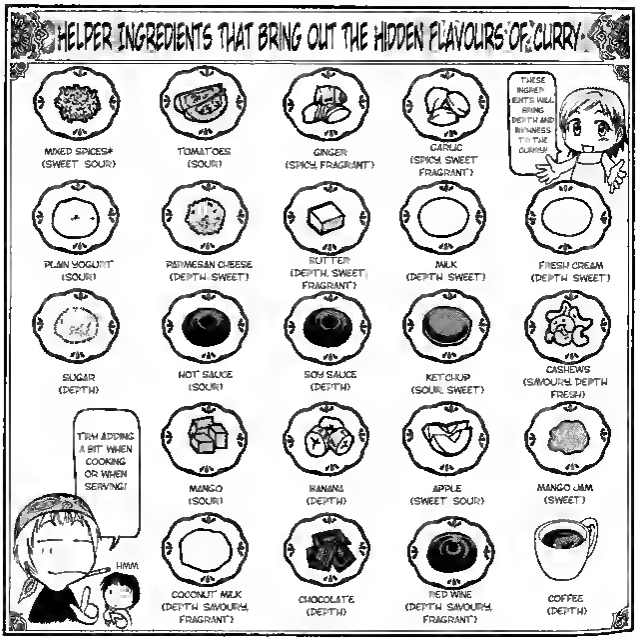
CURRY IS THE SIGNATURE FOOD OF INDIA. KEEMA IS HINDI FOR, "GROUND MEAT". MATAR MEANS "GREEN PEAS". KEEMA MATAR IS A TRADITIONAL DISH MADE WITH CURRY POWDER!



THIS IS A WESTERN-STYLE CURRY WHERE THE SAUCE AND BODY ARE COOKED SEPARATELY. THE CURRY IS CREATED BY MIXING THE FLAVORS OF SPICES AND PUMPKIN TOGETHER!


HEALTHY CURRY (SERVES 4)
① MAKING THE BROTH
INGREDIENTS FOR THE BROTH (AND CHOPPING TECHNIQUES)
1/2 ONION (KEEP THE SKIN AND CUT INTO FOUR PIECES)
20G GINGER (KEEP THE SKIN AND CUT INTO THIN SLICES)
1 CLOVE GARLIC (KEEP THE SKIN AND CHOP IN HALF)
1 STALK GREEN ONIONS (CHOP IT VERTICALLY SO IT WILL FIT INTO THE POT)
1/4 STALK CELERY
2 - 3 STALKS CORIANDER (CHOP AND USE ROOT)
1 - 2 PIECES BAYLEAF
1/2 PIECE BAYLEAF BARK
3 - 4 CLOVE SPICE
2 - 3 STALKS LEMON GRASS
THIS CURRY TAKES TWO DAYS TO MAKE, AND HAS A DIFFERENT FEEL TO IT - NO MEAT OR OIL
① STEP 1: PUT ALL THE INGREDIENTS IN, WITH THE EXCEPTION OF LEMONGRASS ADD IN 1.5L OF WATER, AND COOK ON HIGH HEAT. TURN THE HEAT TO MEDIUM ONCE THE INGREDIENTS ARE FLOATING, AND CONTINUE TO COOK AT THIS HEAT FOR 40 - 60 MINUTES.
② AFTER THE AMOUNT OF WATER HAS REDUCED BY HALF, TAKE OUT ALL THE INGREDIENTS
WHILE THE BROTH IS HOT, PUT IN THE LEMON-GRASS, AND LET IT SIT OVERNIGHT
② MAKING THE SAUCE
INGREDIENTS FOR THE SAUCE (AND CHOPPING TECHNIQUES)
2 ONIONS (CUT IN HALF AND THEN JULIENNE)
4 SMALL YAMS (CHOP INTO BITE SIZED PIECES)
1 CARROT (DICE)
1 TURNIP (CHOP INTO FOUR PIECES)
GINGER (CHOP INTO THIN STRIPS)
GARLIC (CHOP INTO SMALL PIECES)
1 STALK CELERY (JULIENNE THE STALK, AND CHOP THE LEAVES INTO LARGE PIECES)
2 GREEN PEPPERS (CHOP INTO BITE SIZED PIECES)
1 EACH OF RED AND YELLOW PEPPERS (DICE)
1 EGGPLANT (CHOP INTO BITE-SIZED PIECES)
1 MATUSTAKE MUSHROOM (CHOP INTO BITE-SIZED PIECES)
2 LARGE MUSHROOMS (CHOP INTO 4 - 6 PIECES)
40G SOYBEANS
SALT
1 TBSP INDIAN CURRY POWDER
1 TBSP CURRY POWDER
120G INDIAN HOT SAUCE
100G SWEET YOGURT
1 TBSP SOYSAUCE
2 TSP WORCESTERSHIRE SAUCE
STEP ③ HEAT UP A SEPARATE FRYING PAN, AND STIRFRY THE MUSHROOMS (BOTH VARIETIES) WITH SALT. COVER THE FRYING PAN AND TURN FROM LOW HEAT UP TO MEDIUM
STEP ④ ADD IN CURRY POWDER (REGULAR) AND INDIAN HOT SAUCE. STIR WELL AND LEAVE IT TO COOK FOR 40 - 60 MINUTES
STEP ⑤ ADD IN 300ML OF THE BROTH PREPARED EARLIER AND SOYBEANS. THEN ADD IN 200ML OF THE BROTH. COOK ON HIGH. ONCE THE INGREDIENTS START FLOATING COOK ON LOW HEAT FOR 30 MINUTES.
STEP ⑥ ADD IN THE INGREDIENTS FROM (4) AS WELL AS THE CELERY STALK. COOK THEM
STEP ⑦ ON HIGH HEAT HEAT UP THE POT BEFORE TURNING THE HEAT DOWN TO LOW AND ADD IN THE ONIONS. SAUTEE THE ONIONS AT THIS HEAT FOR 20 MIN OR UNTIL A GOLDEN BROWN COLOR
IF YOU THINK COOKING THE BROTH IS A HASSLE YOU CAN USE A SOUP BASE. BUT REMEMBER TO REMOVE THE OILY PART OF THE BROTH AFTER IT HAS CONDENSED
STEP ⑧ LASTLY ADD IN THE YOGURT AND STIR EVENLY. ALSO ADD A SMALL AMOUNT CURRY POWDER (REGULAR) AND SALT TO ADJUST THE FLAVOR
STEP ⑨ ADD THE CONTENTS OF STEP (7) INTO THE BIG POT FROM STEP (4). ADD IN INDIAN CURRY POWDER, A BIT OF SALT, SOYSAUCE, AND WORCESTERSHIRE SAUCE. COOK ON LOW HEAT FOR 20 MIN
STEP ⑦ LIFT THE FRYING PAN COVER AND ADD IN THE PEPPERS, EGGPLANT, CELERY AND SALT. COOK ON LOW HEAT WITH THE FRYING PAN COVER ON
STEP ⑧ AFTER THE INGREDIENTS IN STEP 5 ARE WELL STIRRED ADD IN A TBSP OF THE BROTH, COVER THE FRYING PAN ONCE MORE.

WITH HELPER INGREDIENTS, THE TASTE OF CURRY WILL HAVE MORE DEPTH AND BECOME EVEN MORE DELICIOUS! IT'S WORTH A TRY. THERE ARE ALSO MORE HELPER INGREDIENTS FOR US TO FIND!



* MIXED SPICES CONSISTS OF SAUTÉED ONIONS, CARROTS, CELERY, AND OTHER SUCH VEGGIES.

Curry Ramen

INGREDIENTS (SERVES 4)

- 600g (CHICKEN WINGS)
- SALT (DISCRETIONARY)
- TUMERIC POWDER (DISCRETIONARY)
- 1-2 PIECES CHICKEN RIBS
- 2 TBS OIL
- 2-3 CHILI PEPPERS
- ONION
- 2 CLOVES GARLIC
- 1 TSP BEAN POWDER
- 1 CAN COCONUT MILK
- OYSTER SAUCE (DISCRETIONARY)
- SHRIMP SAUCE (DISCRETIONARY)
- 5 PACKS CHINESE RAMEN (ANY ONE OF THE PACKS)
- 2 HARDBOILED EGGS
- 1 RED ONION
- 1 LEMON
- CHILI POWDER (DISCRETIONARY)
- 2-3 CUPS WATER

A MYANMAR SPECIAL, THIS IS THE *REAL* CURRY RAMEN!

STEP 1: AFTER THE CHICKEN WINGS ARE CUT, PUT THEM INTO THE POT OF WATER ALONG WITH THE CHICKEN RIBS THAT HAVE BEEN SEASONED WITH SALT AND TUMERIC

STEP 2: WITH HIGH HEAT, COOK THE CHICKEN UNTIL THE WATER STARTS BOILING. TAKE OUT THE CHICKEN WINGS AND REMOVE THE MEAT FROM THE BONES

STEP 3: TAKE THE BONES FROM STEP 2 AND PUT THEM INTO THE POT. CONTINUE TO COOK THIS BROTH FOR 1-2 HOURS

STEP 4: POUR THE OIL INTO THE A SEPARATE POT AND SAUTEE THE CHILI PEPPERS. ONCE YOU CAN SMELL THE PEPPERS SCENT, SAUTEE THE CHOPPED ONIONS AND GARLIC.

STEP 5: ADD THE CHICKEN MEAT FROM STEP 2 INTO THIS POT AND POUR IN THE BROTH FROM STEP 3. ALSO ADD THE BEAN POWDER, COCONUT MILK, OYSTER SAUCE, AND SHRIMP SAUCE

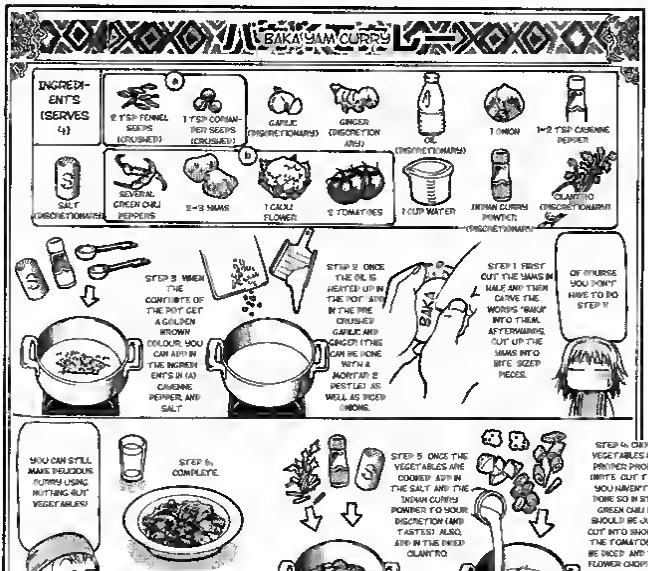
STEP 6: AFTER THE RAMEN IS COOKED IN A SEPARATE POT, LET IT COOL. IN ADDITION, MIX THE RAMEN WITH A SMALL AMOUNT OF OIL

STEP 7: POUR IN THE SOUP FROM STEP 5 INTO THE BOWL OF RAMEN FROM STEP 6. THEN ADD THE FRIED RAMEN, CHOPPED EGGS, CHOPPED RED ONIONS, AND A SLICE OF LEMON INTO THE BOWL.

STEP 8: COMPLETE. ADD SOME CHILI POWDER FOR AN EVEN BETTER TASTE

ASIA'S TWO GREAT CULTURES, INDIA AND CHINA HAVE MARVELOUSLY COME TOGETHER! WORTH A BITE, FOR SURE!

A CURRY MADE FROM NOTHING BUT VEGETABLES AND SPICES IS STILL DELICIOUS! THIS IS ONE SUCH RECIPE, GIVE IT A TRY!

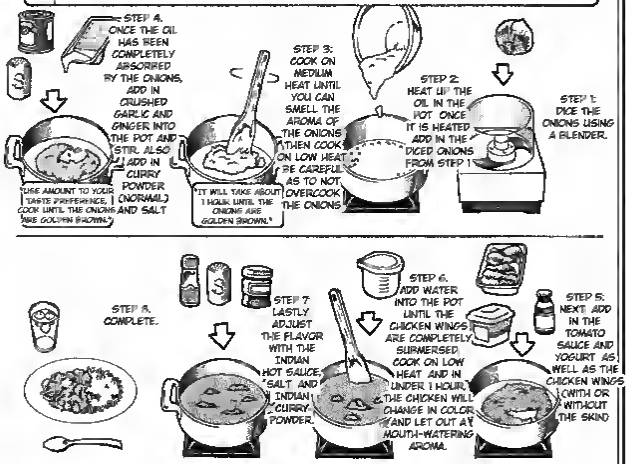


OUT OF ALL THE INDIAN CURRY DISHES, CHICKEN CURRY IS THE MOST WELL-KNOWN. IT IS EASY AND CONVENIENT TO COOK, WITH EMPHASIS ON THE SAUTEEING OF THE ONION. NO MATTER WHAT, YOU SHOULD GIVE IT A TRY! ADD SOME POTATOES, FOR AN EVEN BETTER TASTE!

Chicken Curry

INGREDIENTS (SERVES 4)

- 1KG CHICKEN WINGS
- 2-3 MEDIUM-SIZED ONIONS
- 2-3 CLOVES GARLIC
- 2 SLICES GINGER
- 1 SMALL CUP OIL
- SALT (DISCRETIONARY)
- 1 SMALL CUP TOMATO SAUCE
- CURRY POWDER (DISCRETIONARY)
- 1 SMALL CUP PLAIN YOGURT
- INDIAN CURRY POWDER (DISCRETIONARY)
- INDIAN HOT SAUCE (DISCRETIONARY)



WITH THE SOURNESS OF TOMATOES AND YOGURT MIXED IN, YOU WON'T BE ABLE TO STOP EATING THE ASSORTED MUSHROOM CURRY! AFTER ADDING IN CREAM, THE TASTE WILL BECOME EVEN RICHER. YOU CAN ALSO ADD CHICKEN AND VARIOUS VEGETABLES (SUCH AS CARROTS OR OKRA (GUMBO)).

Assorted Mushroom Curry

INGREDIENTS (SERVES 4)

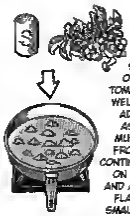
- 1 BAG SHIITAKE MUSHROOMS
- 1 BAG SHIMEJI MUSHROOMS
- 1 BAG ENOKI MUSHROOMS
- 1 BAG MAITAKE MUSHROOMS
- 1.5 LARGE ONIONS
- 5 MEDIUM-SIZED TOMATOES
- 2-3 CLOVES GARLIC
- 2 SLICES GINGER
- CURRY POWDER (DISCRETIONARY)
- 300G PLAIN YOGURT
- 120ML OIL
- SALT (SMALL AMOUNT)

STEP 3: NEXT, ADD IN CRUSHED GARLIC AND GINGER, AS WELL AS THE CURRY POWDER (THE AMOUNT OF POWDER TO BE ADDED DEPENDS ON HOW SPICY YOU WANT THE CURRY TO BE). STIR WELL.

STEP 2: HEAT UP THE OIL INSIDE THE POT. THEN SAUTE THE PRE-DICED ONIONS UNTIL THEY GET TO A GOLDEN BROWN COLOR.

STEP 1: REMOVE THE STEM FROM ALL OF THE MUSHROOMS, AND THEN WASH THEM THOROUGHLY. AFTERWARDS, CHOP THEM INTO DESIRED SIZES

STEP 6: COMPLETE.



STEP 5: ONCE THE TOMATOES ARE WELL COOKED, ADD IN THE ASSORTED MUSHROOMS FROM STEP 1. CONTINUE TO COOK ON LOW HEAT AND ADJUST THE FLAVOR WITH SMALL AMOUNTS OF SALT

STEP 4: CHOP THE TOMATOES INTO CHUNKS, AND ADD IT INTO THE POT ALONG WITH THE YOGURT

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今回の華麗なるメニュー

- キーマ・マタール
- パンプキンカレー
- ヘルシーカレー
- オーノカウスェー
- バカイモカレー
- チキンカレー
- キノコのカレー

YJ
ヤンジャン
YJC

世界中で修業を積んだカレー職人・高円寺マキト。放浪の末、昔の恩人のカレー屋さんを訪ねるか、店は潰れる寸前…。マキトは恩人の娘・結維とともに店の再建に立ち上がる事を決意するのだった!! 作中のカレーのレシピもついて、世界初・カレーコミックの登場だ。

華麗なる食卓（カレー）

～Addicted to curry～

ふなつ一輝

編集/森柱卓1（文文出版社本）

華麗なる食卓（カレー）

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